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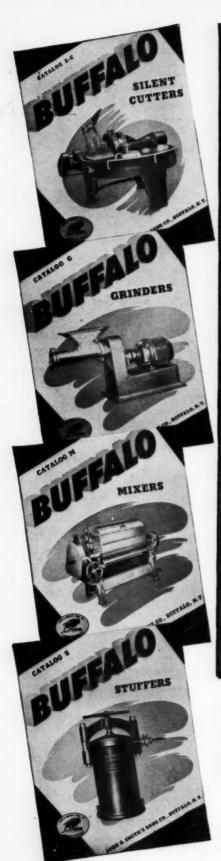


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PROVISIONER

Volume 114

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Number 2

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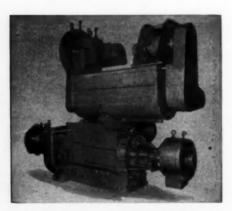
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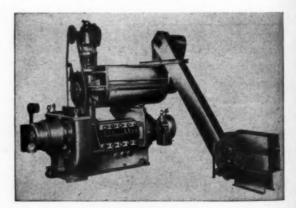
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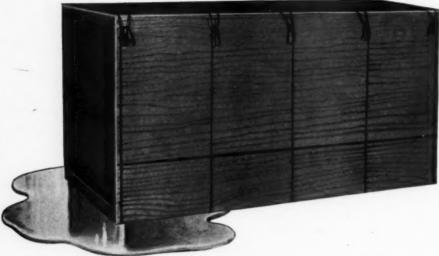
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Fresh Pork Poultry Head Wraps D-O-K WRAPPING

Wrappers, Box Liners, and Head Wraps for Poultry

Between layer sheets for Franks in Cartons

Wrappers for Fresh Pork Smoked Meat

Conveyor sheets in Sliced Bacon Dept.

WHALEHIDE

Poultry Smoked Meats

Wrappers for Cooked Ham Fresh Pork Smoked Meats

Omaked means Wroppers (waxed) for Green Hams and Bellies for freezing

Covers for Stack Barrels Liners (crinkled) for Slack Barrels of Pork and Beef Trimmings

Green Hams and Bellies Boneless Beef and Pork for the freezer Wroppers for

D-O-K WAXED

Liners for Boxes of Boneless Beef and Pork, fresh and frozen

rs for soxes of Fresh Park and Beef Cuts, Eivers, Hearts, etc., tresh and frozen Liners for Boxes of

Wrappers, Box Liners, and Head Wraps for Poultry

Sausage Cartons

PRINT-O-HAM

Wroppers for Cooked Ham Smoked Meats

MARKET PAPER

Wrappers for
Fores
Hinds
Primal Beef Cuts
Smoked Meals

Wrappers, Box Liners, and Head Wraps for Poultry

GENUINE VEGETABLE PARCHMENT

REGULAR

Wrappers for Baked Loaves Cooked Ham Fresh Pork Poultry

Liners for Luncheon Meat Tins Sliced Bacon Tins CRINKLED

Cooked Hom Retainers

Covers for

Slack Barrels Wrappers for

Tomples (Waxed)

Fores Hinds Primal Beef Cuts GREASEPROOF REGULAR

Wroppers for Baked Loaves Cooked Ham Sausage Sliced Bacon Smoked Meats

LARD LINER

Liners for

Side Opening Lard Cartons Export Lard Boxes

End Opening Lard Cartans Export Lard Boxes

LARD LINER

Side Opening Lard Cartons Export Lard Boxes

Bogs for End Opening Lard Cartons Export Lard Boxes WAXED

Wrappers for Bulk Pork Sausage Pork Cuts for freezing

Liners for Army Poultry Boxes

VEGETABLE PARCHMENT KALAMAZOO COMPANY ARCHMENT KALAMAZOO 99 MICHIGAN ٠ BRANCH PLANTS AT HOUSTON, TEXAS, AND PHILADELPHIA, PENNSYLVANIA



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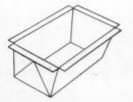
it or not, you save at least FIVE BIG PENNIES on every meat loaf, on shrink alone! You can easily prove this right in your own plant.



You save pennies in many other ways, too, when you use BAKE-RITE PAPER PANS and BASI-KROME WIRE TRAYS. Send for our interesting brochure that tells you all about it. Samples and complete information furnished promptly. Write, wire, or



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A DIGEST OF

for Meat Packing and Sausage Plant **Executives**

sanitation and maintenance tasks generally performed in meat packing and sausage plants and on which Oakite cleaning materials, methods and related sanitation techniques are successfully helping to save time, prolong life of processing and other equipment, prevent product spoilage less and increase efficiency of plant maintenance

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Here is a practical guide that will help you speed up and simplify your daily clean-up work. Newly revised and enlarged, the Digest contains 24 pages of concise, practical data on the efficient handling of 77 plant sanitation and maintenance cleaning and related tasks.

Shortcuts and Ideas That Save Time and Money

The ideas, shortcuts, methods and brief working directions given are all based on the successful experience of both large and small meat packing, rendering, sausage and by-product manufacturing plants. It is the kind of information that will help you perform your daily clean-up work on a more efficient, time-saving, low-cost basis . . . help prevent product spoilage loss and prolong life of your processing and handling equipment.

Write for your free copy of this informative sanitation and maintenance guide. There is no obligation. Your copy will be forwarded postpaid immediately upon receipt of your request.

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Sausage sticks Gambrel sticks Meat hooks Curing containers

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Dehairing machines Smoke house walls

Ham trees Trays, pans Wire molds Floors, walls Filter cloths

Drip pans Buckets, dollies Tubs, tierces Lard drums Tank trucks

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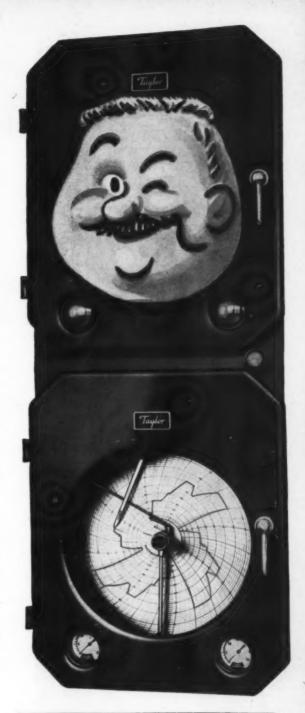
SURE you do. But sometime you're liable to reach the point in your business where you run smack dab against a blank wall.

You have put years of experience behind you and finally developed a tasty meat product that just can't be beat for quality. You're happy about it. And your customers are happy about it.

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ARMOUR and Company

BLACK MARKETEERS OPERATING HEAVILY IN LAMB, SAYS AMI

BLACK marketeers now are expanding their operations to lamb, the American Meat Institute reported this weekend. In a statement, the Institute

"The black market, made possible in heef by unworkable OPA regulations, now is being extended to lamb, upon which many meat consumers have been relying because of the scarcity of beef in legitimate channels of trade. Unlike cattle, there is no OPA ceiling on live lambs. But there are OPA ceiling prices on both the wholesale and retail prices of lamb. Current official USDA quotations show that top lambs in midwest, eastern and southern markets, as well as at points of origin in the country, are bringing 18 to 19c per pound alive. This is equivalent to a wholesale dressed price of about 39c per pound, the OPA ceiling price averaging about 27c per pound. From these figures, it will be apparent that top lambs bought at 18 or 19c alive must be sold at wholesale for about 12c per pound more than OPA ceiling prices to break even.

"Legitimate meat packers, of course, are unable to compete on this basis with black marketeers in the lamb business, just as they are unable to compete with crooks and cheats infesting the beef business. Relief for consumers from the intolerable condition with respect to beef, and now lamb, will come about only after Congress removes all OPA pricing and other regulations, including subsidies, from livestock and meat all the way from the farm to the table and the industry has had an opportunity to return to normal.

Figures An Indication

"Federal inspection figures are not an accurate measurement on which to base an estimate of the extent of black market operations, but they are an indication. During the week ending May 18, federally inspected production of lamb was one-third less than during the same week a year ago."

Earlier in the week the Institute declared that OPA's slaughter control order, presented as a cure for the black market in beef, had been a complete failure. Beef production by the legitimately operating industry during the week ended May 18 suffered further sharp declines.

The Institute asserted that the legitimate meat packing industry now is producing beef at about one-fourth of its normal operating capacity although every effort has been made to increase

(Continued on page 38.)

Early End to Rail, Coal Strikes Only Hope of Averting Disaster

MEAT packers and food processors faced a hazardous future this weekend as the nationwide railroad strike began almost simultaneously with the expiration of the two-week coal walkout truce. The combined impact of these stalemates between management and labor threatened catastrophic consequences unless prompt settlements are effected.

As revealed by a Provisioner survey two weeks ago, a number of packers who are dependent on their own coalfired steam generating facilities for power and heat have only small stocks of fuel. Many of the other plants in the industry, even though in a better position because they use oil or gas or

SELECT ADMINISTRATORS FOR WAR FOOD ORDER 75.7

M. O. Cooper has been named order administrator and A. B. Smeby alternate order administrator of War Food Order 75.7 by E. A. Meyer, assistant administrator. In designating them they were directed to administer the order so

(a) Custom slaughterers shall not be granted quotas unless they operated under Control Order No. 1 or had a 1944 slaughter base (except as provided under (e) thereof).

(b) No slaughterer shall be exempt from the operation of the order without the approval of the assistant administrator.

(c) No adjustment in quotas shall be made or other relief granted except upon written application of the slaughterer showing an exceptional or unreasonable hardship.

(d) Certification may be made to the Reconstruction Finance Corporation for the withholding of subsidies from slaughterers whose slaughter during any accounting period in excess of permitted quotas.

(e) Slaughter quotas may be granted to returning veterans only on the basis of pre-service history.

AMENDMENT 2, WFO 139

Amendment 2 to WFO 139, effective May 24, makes it possible to give Patman Amendment certification of plants or custom slaughterers even though they had no quota under Control Order have adequate coal stocks, depend on public utilities for electricity and might be affected by restrictions on power use.

While the coal strike has not been formally resumed, conditions may soon be as critical as those prophesied by Secretary of Agriculture recently when he warned that most of the nation's food industries would be near to a standstill within a few days if the mines should

Packers located at points where livestock cannot move normally because of the rail strike may file a request for a larger quota if their present quota precludes purchase, the Department of Agriculture announced this weekend. Requests should contain a statement of the packer's present position with respect to quota and should also give the number of head and species of livestock available, where located and extent of additional quota requested in order to handle each packer's pro rata share of such livestock.

Such requests should be made by telegram to the Order Administrator, War Food Order 75.7. No general exemption to the provisions of the order are intended and each individual case will be handled on the basis of the existing emergency.

again close down. At that time he pointed out to John W. Snyder, director of the Office of War Mobilization and Reconversion, that without coal for power and refrigeration, as well as transportation, vast quantities of food would spoil, imperiling not only U. S. shipments of food overseas but also the domestic supply next winter.

An acute shortage of tinplate and other materials for food containers was made worse by loss of production from power shutdowns.

"I consider the effect of coal shortages on food alone a national calamity." Secretary Anderson said.

The Secretary emphasized that lack of power for refrigeration and plant operation will halt processing and storage of meat products, grain, poultry and food in nearly every form. Much of the nation's food reserve is in cold storage. Seventy-one-hundred freezer lockers alone hold an estimated 616,000,000 lbs. of meat. If power is cut off for even a few days, it will be impossible to avoid loss of this food by spoilage.



GEORGIA COMPANY GROWS RAPIDLY

THE GEORGIA PACKING CO. of Thomasville, Ga., provides an interesting and inspiring example of how an American free enterprise, in growing and progressing, brings growth and progress to its employes and its community and broader opportunities to those who sell to it and buy from it.

The firm's development demonstrates, also, that there are still frontiers of opportunity in the United States—spots, perhaps, which have been behind the geographical frontiers for a hundred years or more, but in which the application of management skill and hard work to hitherto unrecognized resources still bring forth good rewards for the enterpriser.

Located in southwestern Georgia, not far from the Gulf Coast, the Georgia Packing Co. forms an integral part of the life of Thomasville—famous as a winter resort town—and of the farming area which surrounds it. While the territory in which it is located is of minor importance as a market for the company's products, it is of major importance as a source of the livestock which the firm turns into meat for shipment south into Florida and north along the Atlantic coast line.

In an area in which a few short years ago meat packing was mostly in



the local slaughterhouse or abattoir stage (except for a few plants of the largest companies) the Georgia Packing Co. is notable for its up-to-date methods of processing, merchandising and transportation and for its progressive relationships with its employes. At the same time its development is typical of a new growth in the

meat industry in many sections of the South—progress which is helping and is likewise helped by improvements in the status of southern agriculture, particularly in the field of livestock production.

Officials of the Georgia Packing Ca assert that there has been very real improvement in the quality and availability of cattle and hogs from their territory during the 14 years the firm



TOP: Present plant of the Georgia Pacing Co. from the front. Three major structures which cannot be seen are the office, locker building and cafeteria. The office and cafeteria are shown on the facing page. CENTER: Original slaughterhouse (1932) from which the present plant has grown. LEFT: Top executives shown here are (left to right) J. L. (Fritz) Roberts, president; Waldo DeLoache, vice president and secretary, and L. B. Harvard, vice president and general manager.



Page 18

AIR-CONDITIONED LOADING DOCK

Under plant rearrangement now under way product from all departments will flow smoothly to new loading dock. Note efficient rail system.



BEEF HOLDING COOLER

Some high grade beef in the plant's new 400-carcass holding cooler refrigerated with Gebhardt units.



CAFETERIA BUILDING

Below is one-story brick cafeteria building. In right background is store for employes.



BRICK OFFICE BUILDING

Landscaping adds to the trim appearance of the plant and buildings. In background at left is two-story locker building.



GENERAL OFFICE

Fluorescent lighting is employed in the general office and several other plant locations.



INTERIOR OF CAFETERIA

The cafeteria will accommodate about 125 white and 50 colored employes. Plant force eats in two shifts.



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ALS

corgia Packmajor struce the office, The office facing pagepuse (1932) has grown.

ere are (left

, president; sident and

vice peerger. y 25, 1966





has been in business. The company is able to maintain volume hog kill for six to seven months a year from nearby territory and there is a good run of Good and Choice cattle from December to April. Some stock, of course, must be purchased on outside markets at some seasons.

Continued improvement in southern agriculture, coupled with a more favorable freight rate position for packers shipping from that section, should enable southern meat processors to move still farther ahead in the years to come.

In 1932, J. L. (Fritz) Roberts, Waldo De Loache and three associates purchased the Farmers Meat Co. which then operated a small slaughterhouse in Thomasville (see picture opposite page). In its first year the new enterprise employed 15 persons and had sales of \$60,-000.

The new firm built its first unit (for cattle killing) in 1934 and added another in 1937; during that year the company was granted federal inspection and installed a sausage room.

With sales volume growing steadily, a third plant addition was made in 1943 and the fourth in 1944. The last two years have seen considerable plant improvement and the addition of many modern facilities, including a new beef cooler and enclosed loading dock, a Votator and carton filling setup in the lard department, an eight-scale bacon slicing and packing layout, additional melter capacity and an Anderson expeller in the inedible department and

HOMES FOR EMPLOYES

LEFT: Here are several of 25 homes already built by the Georgia Packing Co. for white workers and rented to them during their employment.

RIGHT: Some of the pleasant homes, with yards and garden plots, rented to colored employes.

the addition of Sterilamps in the sausage packing and bacon slicing departments.

The hog killing floor is now being improved with the addition of a chain to handle 150 head per hour and an Atmos smoking system is being installed to supply smoke and heat under automatic control for the smoking and tendering of hams and picnics.

The Georgia Packing Co. plant now has three beef beds on which 35 to 40 cattle are killed per hour and has chilling space for 400 cattle and holding space for a like number. The firm can kill hogs at a rate of 150 per hour and has a hog chilling capacity of 1200 head. In the well-mechanized pork cutting room a crew of 20 men does the cutting, and handles the trimmings as well, for 180 to 200 hogs per hour.

Sausage is produced at a rate of about 100,000 lbs. per week in a department equipped with four linking machines in addition to standard units. Pork sausage, however, is made and stuffed in a separate cooler.

In the sliced bacon department, equipped with a U. S. slicer and Globe

bacon packing table, one former, em machine operator, one placer, six scalers and one packer turn out about 2,000 lbs. of sliced bacon per hour.

The firm has its own well to supply water and the plant, except for the coolers, is protected with a sprinkler system. The latter, company officials point out, pays real dividends in lower insurance costs.

Steam for plant purposes is produced in two boilers of 150 and 100 h.p. These are equipped with Iron Fireman stoken. While refrigeration has heretofore

GEORGIA PLANT SCENES

- 1. Cattle move efficiently over the there bed killing floor.
- New hog chain being installed will handle a kill of 150 head per hour.
- Good production is achieved in the mechanized pork cutting room manuely by 20 employes.
- Four linking machines help the same room turn out 100,000 lbs. of predat per week.
- A small area in the sausage packing cooler.
- Former, slicer and conveyor bacon pading table enable the crew to turn of 2,000 lbs. of sliced bacon per hour.
- Line for stripping and packing skinlss frankfurts.

been supplied by four large and small motor-driven compressors, the company is installing for this service two Fairbanks-Morse 225-h.p. three-cylindric diesels to be direct connected to 1242 compressors.

While the overall photo at the top of page 18 gives some idea of the present size of the plant, it must be viewed in conjunction with the illustrations showing the main office building employe and locker building and the cafeteria unit on page 19.

These pleasant structures of brid together with the lawns and other landscaping, give the plant a distinction and attractive appearance.

The two-story locker building as accommodations for both white accolored personnel; the company not employs about 375. The restaurant (Continued on page 42.)



KEEP WHEELS ROLLING

Four busy officials of the Thomasville firm are (left to right) H. Vann, general superintendent; J. W. Brambett, vice president and office manager; J. J. Swick, in charge of the company's livestock purchases, and W. M. Kennington, sales manaager.



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The National Provisioner-May 25, 1946

PERKIE PIG SAYS!

THIS IS NO
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THOSE SALES
ON FRANKFURTERS
AND BOLOGNA
WHEN YOU USE
PERKINS
SEASONINGS
"AMERICA'S FINEST"









MEMPHIS, TENN.

AMERICA'S FINEST SEASONINGS

PROCESSING

Methods



MID Rules on DDT

Use of DDT must be limited to places where exposed meat is not to be handled, according to Supplement 1 to Meat Inspection Division Memorandum 52, issued recently by A. R. Miller, chief of the MID.

Pointing out that MID Memorandum 52 provides for the use of insecticides containing DDT on the same basis as those containing other substances, the new supplement reports on experience gained since the issuance of the original memorandum.

Experience at many establishments during the last year shows rather conclusively that the residual action of DDT is very effective against flies of all kinds, and the use of this substance around the outer premises and in inedible products departments has been quite satisfactory. A liberal application of DDT preparations on fences, the walls of scale houses, inedible products loading docks, boiler rooms, and the like, affords opportunity for flies attracted to the establishment to come in contact with the insecticide and be killed before they can enter the edible products departments.

By contrast with this satisfactory use of DDT it has been found that its application to walls, ceilings and equipment in rooms where exposed meat or product is handled leaves a deposit of insecticide which cannot be readily removed and which continues to act rather slowly against flies that gain access to the room. The result is that many of the flies are overcome while operations are in progress and fall into the product. As the action of the insecticide is continuous, there is no practicable way in which the exposed product can be protected from contamination with the dead flies. With this experience it has become necessary to limit the use of DDT to places where exposed meat is not to be handled.

So-called "knockdown" sprays containing pyrethrum extract, etc., may be used in places where exposed meat is to be handled according to the restrictions outlined in Memorandum 52. As these insecticides act very quickly, it is practicable to kill all the flies in the room and with a minimum of labor wash down the excess insecticide and any flies that have been killed before exposed meat is brought into the room. This use of the "knockdown" sprays, in

addition to the application of DDT preparations in the manner outlined above, should be effective to control the fly menace on premises that are kept clean and free of fly-breeding places.

CLARIFYING OLEO STOCK

A western packer asks about the clarification of oleo stock by centrifuging. He writes:

EDITOR THE NATIONAL PROVISIONER:

I understand that in some modern installations oleo stock is being clarified by running it through a centrifuge. Can you tell me anything about this?

In general, this system of handling oleo stock is as follows:

The stock is held in a feed tank at 145 to 150 degs. F. and from this tank the oil flows by gravity to a specially designed and totally enclosed centrifuge. The oil is discharged into seeding trucks and, after graining, is pressed in the regular manner.

When fed into the centrifuge, the oil contains 0.35 to 0.50 per cent moisture; centrifuging reduces the moisture content to 0.17 per cent. In addition, 14 oz. of fibrous protein-an undesirable material-is removed from each 3,200-lb. batch of stock.

No salting is required for clarification when the centrifuge is employed. It is also claimed that this method of handling improves the flavor of the stearine made from the stock. Yields are about the same, as is the keeping quality of the oil.

PORK SKIN CHIPS

On the Processing Points page in THE NATIONAL PROVISIONER of February 23, 1946, we asked for information on the manufacture of pork skin chips.

A. F. Pahlke, meat products division, American Dry Milk Institute, Inc., states that he once developed a good business with such a product made by the following method:

The skins were first cured for five days in 80-deg. salometer brine. They were then cooked until tender, drained and placed in the silent cutter for two or three revolutions to cut them. The chopped rinds were then fried in deep hot lard until they curled. An arrangement similar to the one used by restaurants in making French Fried potatoes will be helpful.

MAKING DUTCH LOAF

Dutch loaf has been popular with consumers where it has been introduced because of its distinctive flavor and appearance. A midwestern packer who once saw the formula in THE NA-TIONAL PROVISIONER writes:

EDITOR THE NATIONAL PROVISIONER:

We want to get a formula for a product known as Dutch loaf. Can you furnish us with the in-gredients and processing directions?

Meat ingredients used in Dutch loaf are as follows:

- 60 lbs. fresh lean pork trimmings 10 lbs. smoked bacon ends or pork cheeks 25 lbs. fresh boneless veal 5 lbs. fresh hog livers

Lean trimmings and fresh veal are ground through 5/2-in. plate and hog livers and smoked pork cheeks or bacon through a very fine plate. Mix meats together for 5 or 6 minutes with 8 to 10 per cent ice water and following seasoning and curing ingredients:

3 lbs. salt
3 os. sodium nitrate
2 lbs. onion juice
5 lbs. binder
6 os. Worcestershire sauce
9 os. special loaf seasoning

Loaf products should always have a full, well-balanced flavor. In order to achieve such "taste-appeal" consistently and conveniently, many loaf manufacturers use ready-prepared or speciallyprepared seasonings, as manufactured by reputable firms, in making their products.

Stuff meat mixture in lined loaf molds and hold in cooler at 38 degs. F. beforecooking. Then cook loaves in molds for 31/2 hours at 160 degs.; chill after cooking and remove loaves from molds. Place loaves (when thoroughly set) on screens in smokehouse and smoke at 170 to 180 degs. for two hours, or until good brown color appears. When loaves have again cooled they are stuffed in artificial casings.

The following test formula, which will make two 6-lb. loaves, may be used by those who wish to try this formula on a small scale

Meats:

7 lbs. lean pork trimmings 3 lbs. fresh veal 1 lb. smoked pork cheeks 54 lb. pork liver

Seasoning:

6 os. salt 8 os. binder 1¼ os. special loaf seasoning 14 grams sodium nitrate

Are your questions answered here? If not, send them in for reply.

Retailers Told How to Sell

TERE are some good ideas on retail meat selling which packer salesmen may wish to pass along to their retailer customers. The 20 "right and wrong ways illustrated here constitute a "Peacetime Platform for Meat Retailers" which has just been published by the American Meat Institute.

The booklet is described by the Institute as a message to meat retailers by meat retailers, the ideas having come from successful operators.

Emphasizing that the booklet won't make the dealer an expert meat man, the Institute points out that it is a reminder of a lot of little things that should be of interest to every man who cuts a steak, trims a meat case or wraps a package for a customer. It was started at the suggestion of a group of meat retailers who were looking for a check list of good and bad meat merchandising practices.

The committee in charge of the Institute's meat educational program agreed to take on the building of such a list, if interested retailers would help. The job devel-

2. NOTHING SELLS MEAT LIKE MEAT



3 IF YOU HANDLE YOUR MEAT WITH RESPECT, YOUR CUSTOMERS WILL RESPECT IT







COLD CUTS MAKE HOT PROFITS (TOO MUCH OF A GOOD THING IS BAD



DON'T ADVERTISE UNLESS YOU MERCHANDISE, TOO







T _ YOUR CUSTOMERS KNOW MORE CUTS — KEEP SELLING MORE CUTS



1 TO SELL MEAT, KNOW MEAT



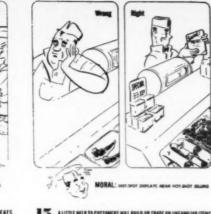
7. CANNED MEATS ARE IMPORTANT TO YOUR TOTAL MEAT VOLUM



YOU CAN BUILD YOUR REPUTATION ARGUND SOOD R







12 YOUR CASE TOP IS AN EXTRA SHOWROOM













20. THE LATE CUSTOMER MAY BE IN AS MUCH OF A HURRY AS YOU ARE



oped into a series of friendly cartoon messages illustrating sound planks in a meatman's peacetime platform. Some of the cartoons have been published previously in retail trade journal ad-

vertising. Others are appearing for the first time in the new booklet.

The booklet explains why there is a meat educational program, saying:

"If all the people in America knew why they were so right in liking meat, and how good meat is, they would reach for far more meat than has ever been available in the nation's food stores. But a lot of people still don't know these things.

"So the job of the meat educational program is to tell people why they are right in liking meat, why it is good for them, how good it tastes, how to buy it and how to serve it best.

"It does this with practically every known form of advertising, and with other

types of educational material.
"This is a service to the producers who raise America's fine meat animals, to the meat packers and sausage makers who turn them into meat, to the food stores that sell meat to American families, and to the people of America."

A. B. MAURER DEMANDS MPR 574 SUSPENSION

Describing the quota system for the control of livestock slaughter as a "signal failure," A. B. Maurer, president of the National Independent Meat Packers Association, this week urged OPA Administrator Paul Porter to suspend immediately MPR 574. Of Control Order 2 president Maurer had the following to say in his telegram to the administrator:

"The first two weeks of the operation of this order indicated that it might

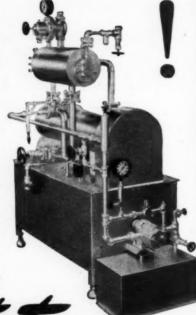
be having some beneficial effect. However, this proved to be of temporary duration, and slaughter in Kansas City by the four major packers for one week ending May 18, 1946, totaled 1,073 head, only 25 per cent of the 4,472 head slaughtered during a similar week ending May 19, 1945. The market quotations as of today, May 20, indicate that beef cattle prices are still higher than maximum limits set by government regulation, and do not permit near normal operations by legitimate slaughterers. How much longer can you expect independent meat packers who have invested, in many cases, their life's savings in their own businesses, to continue operations on a vastly retarded basis?

"In some instances plants have been shut down. In many others slaughter is being conducted in beef departments at such a low level as to be highly profitable. In the meantime, the divesion of livestock continues. Country slaughtering is increasing Slaughterers who pay no attention to regulations are expanding their operations. Obviously, the control order in impotent to bring cattle slaughter back into normal channels. As president of the National Independent Meat Packers Association, I, therefore, demand the immediate suspension of MPR 574 to enable legitimate packers to again compete freely for their share of the avail. able cattle supply. We can no longer be passive in our requests. This situation is drastic and calls for drastic action."



with no moisture problems

MRODYING patented E features that improve heat transfer efficiency, the VOTATOR* chills, plasticizes, and aerates the hot oils as they flow through the unit. In less than 18 square feet of floor space this model turns out an amazing 3000 to 4000 pounds per hour. Completely closed, it shuts out atmospheric moisture, prevents loss of oils, uses refrigeration most economically. Virtually automatic, it saves labor and assures uniform quality. Write for information about the complete line of VOTATOR Lard Processing Units. The Girdler Corporation, Votator Division, Dept. NP 3-2, Louisville 1, Ky.; 150 Broadway, New York 7, N. Y.; 617 Johnson Bldg., Charlotte 2, N. C.



THE Stator

*Registered United State Patent Office

THE CONTINUOUS, CLOSED LARD PROCESSING UNIT

Cudahy Introduces New Way to Color Margarine

The Cudahy Packing Co. recently introduced a new method of home coloring margarine in its wartime developed E-Z Color Pak for Delrich margarine. This technique will color an entire pound of margarine in two minutes or less, right inside the package, without the usual mess and inconvenience.

Developed during the war, the Delrich E-Z Color Pak has become available only since the release of certain critical materials, Harold B. Reed, manager of the Delrich division of Cudahy, said. The new technique revolves around a plastic-like envelope or bag in which the pound of margarine is hermetically sealed. Inside the bag, yet not touching the margarine, is a capsule of vegetable coloring. It is held to the inside surface of the bag by a perforated patch of the plastic-like material. It was patented by Leo Peters, of Chicago, who said that while Cudahy does not have exclusive rights to the use of the container, it is the first company to use it.

When the margarine has stood at room temperature until soft, the housewife simply pinches the capsule of coloring until it breaks and squeezes all of the coloring out. The next step is to pick up the bag and knead it a few times between the hands, until the margarine is completely and evenly colored. Then the margarine can be easily reshaped and kept air-tight until served.

The company emphasized the importance of this new coloring technique by pointing out that it is estimated that every year 2½ per cent of the total margarine production is lost through coloring waste.

In a recent introductory test sale in Joliet, Ill., buyers of Delrich were asked to mail questionnaire cards to Cudaky, telling their reaction to the package. Hundreds of replies, the company said, revealed that public acceptance of the new package was overwhelming. Plans for distribution will include Cudahy outlets in the western half of the United States.

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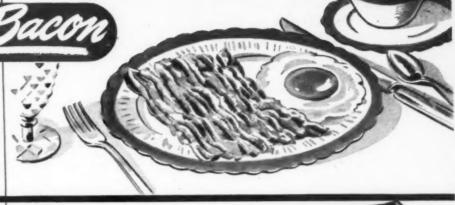
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REVELATION!

ALSO CREATORS OF PACKAGES FOR

SLICED BACON, PORK SAUSAGE. SMOKED MEATS. LUNCHEON LOAVES, CHILI CON CARNE, COOKED HAMS, COOKED SPECIALTIES **OUICK FROZEN MEATS** POULTRY, CANNED MEAT LABELS. SAUSAGE BANDS

The competition for America's food dollar reaches a vital climax at the point of sale — and that is the point where a self-selling package - a package with appetite-appeal and strong brand emphasis - catches the consumer's eye and tips the scale in favor of your product. And more often than not, that package is a beautifully printed, Revelation bacon wrap. Economical and easy to use, Revelation means faster wrapping - no blocking - and a more rigid package. Why not be sure that YOUR bacon is on America's table? Write today for Revelation.

Sales Offices at New York . Chicago . Boston . San Francisco Philadelphia - Grand Rapids - Los Angeles - Cleveland - Dallas - Minaeapolis Cincinnati - Atlanta - Pittsburgh - St. Louis - Indianapolis Kansas City . Memphis . Rechester

MILPRINT Inc.

Milwaukee, Philadelphia, Los Angeles San Francisco and Tucson

PACKAGING HEADQUARTERS TO THE MEAT **PACKING** INDUSTRY

SET-ASIDE DEFICITS MUST BE ERASED OR PAYMENTS WITHHELD

ALL federally inspected and certified slaughterers were ordered this week by the U. S. Department of Agriculture to bring their delivery obligations under the various set-aside orders into complete compliance not later than June 15, 1946. Failure to comply with either the set-aside or delivery provisions of the orders will make the slaughterer subject to withholding of

subsidy on Department of Agriculture certification to the Reconstruction Finance Corporation.

Following this action by the government there were reports from Washington this week that the set-aside portion of the production of federally inspected packers might be exempted from the slaughter restrictions imposed by WFO 75.7.

The Department of Agriculture explained that the set-aside orders had been strengthened, to speed up deliveries of meat and lard available for relief feeding by requiring slaughterers to make up delivery deficits in meat and lard required to be set-aside and

held for government agencies.

Amendments to the four orders require that the difference between the amount of meat and lard required to be set aside and actual deliveries to the government be made up not later than June 15, 1946. This action is provided under Amendment 38 to WFO 75.2 (beef), Amendment 32 to WFO 75.3 (pork and pork products), Amendment 8 to WFO 75.4 (veal), and Amendment 5 to WFO 75.6 (mutton). The amendments became effective May 20 and apply to federally inspected and certified meat packers.

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Meat and lard set-aside orders have been revised in recent months to require affected packers to deliver to government agencies each week the quantity of each product required to be set-aside during the preceding week. This provision went into effect March 10, 1946, on pork and lard, and October 28, 1945, on beef, veal and mutton. The action announced applies specifically to deficits in deliveries of set-aside meat and lard which occurred prior to those two dates.

The orders also have been amended to strengthen their violation provisions. Failure to comply with either set-aside or delivery provisions of orders now make affected packers subject to withholding of the meat subsidy upon certification to the Reconstruction Finance Corporation.



STAHL-MEYER FETES MOTHER

At a recent dinner in the Astor hotel in New York city, the "Certificate of Public Service" of the Brand Names Research Foundation was awarded Stahl-Meyer, Inc., New York, in recognition of the 109 years its brand name, "Ferris," has been serving the public. The Ferris brand was the all est in the food field in continuous service to receive the award. As a salute to Mrs. Emma Van Coutren, who was designated "The American Mother" by the Mother's Day Commemorative League, the manufacturers receiving awards presented sample of their products to her. All of Mrs. Vat Coutren's 12 sons and daughters served is the United States armed forces during World War II.

STEEL IN STOCK

for prompt shipment

The Ryerson Steel-Service Plant near you can normally supply needed steel—at once.

Ryerson engineers and metallurgists are ready to work closely with you on problems of selection or fabrication.

Ryerson deliveries are prompt and dependable. Call Ryerson first whenever you need steel in a hurry.

Write for the Ryerson Stock List and Steel Data Book, dependable guide to more than 10,000 sizes, shapes and kinds of steel including: bars, structurals, plates, sheets, strip steel, tubing, alloy steel, Allegheny Stainless, tool steel, Inland 4-way floor plate, reinforcing bars, bolts, rivets, babbitt, solder, welding rod, metal working tools and machinery, etc.

Joseph T. Ryerson & Son, Inc., Steel-Service Plants: Chicago, Milwaukee, Detroit, St. Louis, Cleveland, Cincinnati, Pittsburgh, Philadelphia, Buffalo, New York, Boston.

RYERSON

Employer With Veteran Training Program Need Not Promise Men Jobs

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Employers conducting on-the-job training programs under the G.I. bill need not guarantee veterans jobs on completion of their training, the Veterans Administration announced recently. The directive was published in answer to queries of employers who feared they could not maintain their job training programs because they would be forced to guarantee veterans jobs regardless of circumstances.

The Veterans Administration announcement stated:

"No employer is expected to guarantee a job to a veteran who fails to demonstrate during the course of his training that he will merit employment. Neither is an employer-trainer expected to guarantee a position against unforseeable circumstances which may arise and make it necessary for him to reduce his force or at least not to expand it."

Veteran Protected

The circular explains that VA will continue to protect the interests of the veteran taking on-the-job training by preventing the employer from offering him such training when there is reason to believe that employment will not be available when the course has been completed.

The directive also states that VA will not interfere with existing practices of recognized on-the-job training establishments in which veterans are enrolled. This provision was included after some training institutions expressed the belief that VA training officers might exercise supervision over long established organizations that have had training courses for years.

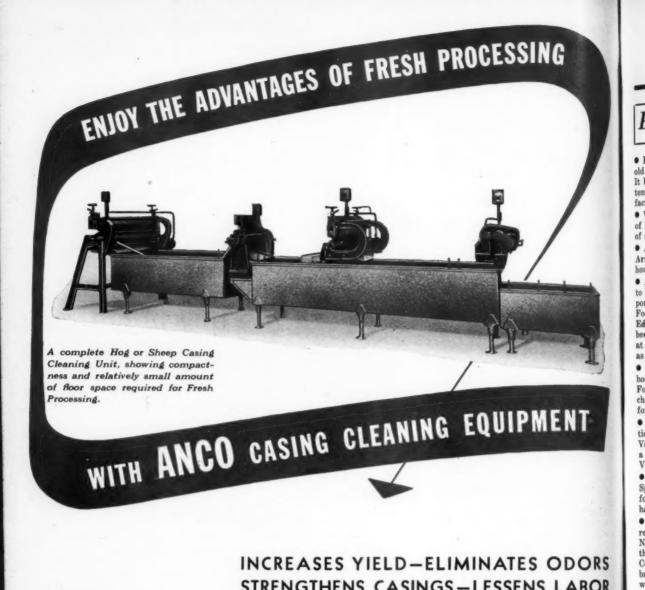
In clarifying the functions of VA training officers, the statement explains that they will obtain information on veteran attendance and progress from recognized institutions only if the training establishments are unable to furnish regular reports. These reports, submitted by training institutions, contain data on student attendance and grades of veterans who are training under the G.I. bill.

PLAN CHICAGO LAMB SHOW

Midwest farm youths will exhibit lambs of their own raising at the eighth annual Chicago Junior Market Lamb Show, to be held on Friday, June 14, at the Chicago Stockyards.

Cash prizes will be paid in each class by the show sponsors and by several of the purebred sheep record associations. There will be no entry fee, according to officials in charge of this event, and entries will be accepted up to June 10. The program calls for the lambs to be judged in the morning by packer sheep buyers on the Chicago market and sold in the afternoon.





The ANCO Fresh Process Casing Cleaning Equipment has been designed for processing Hog, Sheep and Beef intestines in "The Most Modern Way." Units are made to suit every capacity requirement. The installation above includes 1st Stripper, Mucous Membrane Crusher, 2nd Stripper, and Finisher, all mounted over galvanized steel tanks. For more efficient handling, casings are fed automatically from machine to machine on notched belts.

INCREASES YIELD-ELIMINATES ODORS STRENGTHENS CASINGS-LESSENS LABOR REDUCES COST-IMPROVES PRODUCTS

All of your Hog, Sheep or Beef Casings can be cleaned perfectly and completely the same day as the kill. You can obtain a gain of 12% more first grade casings from each carcass. You can improve your casings in both color and strength. All of this is done without disagreeable odors and with a saving in floor space and handling.

Write for ANCO Casing Equipment Catalog

THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO, ILLINOIS

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Up and down the MEAT TRAIL

Personalties and Events __of the Week____

- Five bids have been received for the old abattoir at North Augusta, S. C. It has been reported that the buyer intends to convert it into a sausage manufacturing and meat packing plant.
- William T. Rex, 73, a livestock dealer of Drexel, Mo., died May 17, as a result of a heart attack.
- A license was recently granted to Armand Lariviere to erect a slaughter-house at Bellingham, R. I.
- Alexander H. Steele has been named to head the export division of the transportation department of Castleberry Food Co., Augusta, Ga., replacing H. A. Edwards, who resigned. Steele has been in the transportation department at Castleberry's for the last ten years as assistant to Edwards.
- Charles E. Shotwell, 67, died at a hospital in St. Joseph, Mo., May 13. For the last 45 years he had been in charge of the sheep selling department for John Clay & Co., of that city.
- The Civilian Production Administration has approved a project of Shen-Valley Meat Packers, Inc., to construct a meat processing plant at Timberville, Va. at a cost of \$500,000.
- Jacob S. Wentzel, 84, a salesman for Spungin's Abattoir, Harrisburg, Pa., for nearly 40 years, died recently. He had been retired for a number of years.
- Lt. Comdr. Larry K. Droom, recently released from active service with the Naval Reserve Air Corps, has joined the organization of Roesling, Monroe & Co., vegetable oil and soap stock brokers, Chicago. Prior to the war he was in the wholesale and retail petroleum and automotive business for 13 years.

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- The Pennsylvania Packers Association, comprised of small slaughterers from six eastern counties, was formed May 13, in an effort to bring pressure for revision of OPA regulations, Chairman Joseph Mamana, of Easton, said. Other officers of the group are George A. Hunsberger, of Pottstown, vice chairman; Attilo Segatti, of Pen Argyl, secretary, and Harvey Kipp, of Allentown, treasurer.
- Edmund C. Skottowe, of the H. H. Meyer Packing Co., Cincinnati, O., was elected president of the Cincinnati chapter of the National Association of Cost Accountants at a meeting, May 16.
- H. J. Mayer & Sons Co., Chicago, has added two members to its staff, both of whom have had many years of experience with meat packing companies. M. C. Dakin will have charge of the southern territory, with headquarters at pres-



BREAKFAST CLUB GOES TO CIRCUS

Ringling Bros., and Barnum & Bailey clowns, did a bit of "hamming" when Swift & Company brought its radio program, the Breakfast Club, into Madison Square Garden in New York city for a joint performance with the circus. Eighteen thousand New Yorkers witnessed the show at which, in place of the usual radio commercial, Swift honored Edward J. Hanley, a lamb buyer with 53 years service, and Verne Beatty, advertising manager, welcomed Joseph A. Mallnor, a war veteran who was just hired.

ent in Columbus, Ohio. Paul Heath, who will cover the eastern territory, will headquarter at Vienna, Va. Dakin was formerly with Armour and Company, in Chicago and at other Armour offices. He then joined the Hughes Curry Packing Co., at Anderson, Ind., and later the Ohio Provision Co., Cleveland. Heath was associated with L. S. Briggs, Inc., Washington, D. C., for the past 19 years.

- William H. Logans, 76, retired buyer for the Augusta Hide Co., Augusta, Ga., died May 11.
- "Applied Ultraviolet Spectrophotometry of Fats and Oils" is the title of a paper by B. W. Beadle, American Meat Institute, Chicago, appearing in the May issue of Oil & Soap.
- Oscar G. Mayer, president, Oscar Mayer & Co., Chicago, on May 24 gave the final lecture of a course being given by Northwestern University on trade association organization and management.
- Col. Rohland A. Isker was the guest of honor at a dinner given under the auspices of the Quartermaster Association at the Stevens hotel, Chicago, May 17, on the occasion of his recent retirement from active military life after 30 years of Army service.
- Neil McLeod, 83, a nationally known livestock feeder, breeder and broker, died recently in Topeka, Kans.
- H. L. Roschen of Swift & Company, Chicago, was reelected secretary of the American Oil Chemists' Society at the annual meeting held in New Orleans, May 15-17. J. P. Harris of Industrial Chemical Sales, Chicago, was re-elected

treasurer, and S. O. Sorenson of the Archer-Daniels-Midland Co., Minneapolis is the new president of the organization.

- Prof. S. J. Brownell of the animal husbandry department at Cornell university, will leave soon for Berlin, Germany, to take up his appointment as "chief of livestock and meats" in the Office of Military Government for Germany. His work will involve establishing a program to develop all classes of livestock in Germany and a meats program in the food and agricultural branch.
- Adolph Miller, president, Union Packing Co., Los Angeles, and a member of the OPA advisory board on meand livestock, was in Washington, D. C., this week, accompanied by George Epstein, secretary of the company. Louis Heggeman, controller of the Luer Packing Co., Vernon, was also in Washington during the week.
- Retail kosher butchers of New York city will launch a drive in behalf of the \$35,000,000 emergency campaign of the United Jewish Appeal of Greater New York at a dinner at the Sharon hotel, May 26. The dinner will also serve as a testimonial to Jack Kranis, counsel of the Federation of Kosher Butchers.
- Joseph W. Kunkel, 53, meat cutter employed by the Kroger Co. for many years and more recently associated with Harry Deiterman's meat market, Cincinnati, O., died May 17.
- Frank D. Byars, 77, a livestock salesman and buyer at Kansas City for 53 years until his retirement in 1943, died recently at his home, after an illness

of six weeks. He went to the Kansas City stockyards in 1890 and was employed by Byers Brothers & Son of St. Joseph and later Hall & Morgan. In 1918 he was employed by the Swift and Henry Live Stock Commission Co., remaining with that firm 25 years. He had been a member of the Livestock Exchange since 1910.

- Livestock growers and meat packers of Shelby county, Tenn., recently organized the Shelby County Livestock Improvement Association, as a part of the Tennessee Livestock and Meat Council. W. H. Dilatush was named president, D. W. Dean was chosen vice president and O. P. Cobb, secretary-treasurer.
- Leroy J. Nixon, president, East Boundary Stockyards Co., Augusta, Ga., was guest speaker at a conference of farmers and merchants held in Aiken, S. C., recently.
- James L. Castleberry, jr., vice president of the Castleberry Food Co., Augusta, Ga., has returned home from visiting in Boston and New York city.
- Macbern Provision Co., 211 W. Orange Grove ave., Burbank, Calif., has announced plans for erecting an addition to its cold storage building, at a cost of \$13,500.
- Joseph G. Gough, 55, manager of the Erie, Pa., branch of Armour and Company, died May 19. He had previously been with Armour at New York, Boston, Rochester, N. Y., New Haven, Conn., and Wilkes-Barre, Pa. His wife and two daughters survive.
- Brig. Gen. J. E. Barzynski, retired, former head of the Chicago Quartermaster Depot, told members of the Illi-

Irish Technical Expert Inspecting U. S. Plants

Dr. A. J. Kidney, general technical manager for Newforge Ltd. and associated companies, meat packers and food manufacturers of Malone, Belfast, North Ireland, is visiting a number of plants in this country to study American methods of handling meat and canning and freezing meats, fruits and vegetables. Dr. Kidney stopped in Chicago this week and plans to go on to St. Paul and Omaha.

The Newforge plant produced frozen boneless beef for both the British and American navies during the war and had considerable success in handling edible by-products in frozen form.

Dr. Kidney believes that there may be good possibilities for the development of trade in pre-cut, quick frozen meats and meat foods in the United Kingdom. Foreseeing that the meat supply may be short and of poor quality for some time to come, one of his major interests at present is in developing methods by which the flavor and tenderness of such product may be enhanced.

American packinghouse equipment, says Dr. Kidney, is much admired abroad and would enjoy a ready market there if exchange and other restrictions were removed.

nois Association of Merchandise Warehousemen, meeting May 21, that "proper and adequate warehousing was an essential element in the life line that sustained our fighting forces." The dinner meeting honored the executive committee of the Federal Emergency Warehouse Association of Chicago for its wartime work of obtaining and alloting space for the storage of property for the armed services and the government.

- John G. Diehle, former vice president and general manager of George Kern, Inc., New York city, is enjoying "the less exacting life" on his farm at Lakewood, Pa. He gave up business activity following a recent illness, from which he is recovering.
- The annual meeting of the Canadian Spice Association will be held on June 7 at the King Edward hotel, Toronto.
 F. J. Jeffrey, Glenwood Products, Ltd., is chairman of the meeting committee.
- The Nardini Packing plant and grounds, Tamaqua, Pa., has been purchased by the Panther Creek Packing Co., for \$60,000. The plant was owned by Peter, Robert and Fred Nardini and their wives. Frank C. Stokes is president of the new firm and Sidney P. McCord is secretary.
- K. J. Wolter has officially opened a new frozen meat and general foods refrigerated locker plant at 316 Rosecranz ave., Manhattan Beach, Calif.
- Charles Sive, sr., who retired the latter part of April as foreman of the hog kill and cut departments of the Armour and Company plant at South St. Joseph, Mo., has been visiting his son, Charles, jr., in Fort Wayne, Ind., who is superintendent of the Marhoefer Packing Co. Charles, sr., served 43 years with Armour.
- Frank L. Wuest, for 23 years associated with the Cincinnati Butchers' Supply Co., Cincinnati, and recently appointed treasurer of the company, retired from the firm on May 20.
- Charles M. Snelling, jr., Greenville, S. C., was elected president of the South Carolina Frozen Food Locker Association, succeeding J. Edward Bryant, at the annual convention in Columbia, May 16 and 17.
- William F. Gardner, 87, who retired 22 years ago as a loading dock foreman of the Swift & Company plant at St. Joseph, Mo., died at his home there recently.
- J. R. Johnson and J. Eastman, representing the Wichita Dessicating Co., Wichita, Kans., recently purchased 30 acres in Dodge City on which to construct a plant for conversion of animal carcasses into industrial fats.
- Wilbur and George Roth have purchased the Northside Market in Seneca, Kans., a locker system and custom butchering business, from William J. George and Wilfred Gudenkauf.
- Robert J. Hughes, treasurer and director of the Tobin Packing Co., Inc., with headquarters at the Fort Dodge, Ia., plant of the company, died at the Fort Dodge Lutheran Hospital on May 18 after an illness of several days. Mr.

T. E. Wilson Honored by President Truman

Thomas E. Wilson, chairman of the board of Wilson & Co., Chicago, has been awarded the Medal for Merit by



T. E. WILSON

President Truma in recognition of his contribution to the nation's war et. fort. The award presented May 22 by Clinton P. Apderson, Secretary of Agriculture, in the highest award given to civilian for war service. As assistant coording tor of Civilian De fense in Chicago Mr. Wilson planne and directed a local fat salvage cam

paign within six weeks after Pearl Habor. The success of the program in the Chicago area demonstrated that such a program could be followed nationally, and the War Production Board, with the advice and assistance of Mr. Wilson, sponsored a National Fat Salvage Program which was begun in July, 1942.

The Fat Salvage Program, now directed by the Department of Agriculture, is still bringing in fats vital to reconversion and the campaign is furthering the conservation of fats and oils.

The citation said, in part: "Mr. Wilson's selflessness, devotion to his comtry, and his energetic leadership in the Fat Salvage Program have immeasurably contributed to the welfare and the security of the United States during the period of the emergency, and the habit of thrift thereby engendered will substantially contribute to the national economy for years to come."

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Hughes was 56 years old and had been an official of the Tobin firm since 1929. He went to Fort Dodge when the plant was opened there in 1934. Mr. Hughes had been a member of American Meat Institute committees. He was a director of the Fort Dodge Chamber of Commerce and Community Chest, and past president of the Rotary Club in that city. He is survived by his wife and two children. Funeral services were held on May 21.

- Ventura Rodriguez of San Juan, Puerto Rico, visited in Chicago this week. He is the exclusive representative of Roberts & Oake, Standard Milling Co. and the American Maize Products Co. in Puerto Rico.
- Archie Y. Sloan, who owns packing plants in Dallas, Tex., and Albuquerque, N. M., has purchased an airplane and is learning to fly. He expects to fly be tween his Texas Meat and Provision Caoffices in Dallas and Albuquerque.
- A two-day general meeting will be held by the American Stock Yards Association at the Congress Hotel, Chicago, on June 19 and 20.

Ford Trucks Last Longer



"IN APPRECIATION OF 29 YEARS' SATISFACTION: FORDS FOR FINE SERVICE AND LOW COSTS!"

"I want to express our appreciation of the service and satisfaction our company has experienced since we standardized our fleet on Ford Trucks exclusively, in 1917," wrote Mr. A. S. Sturm, manager of Joseph Wotiz & Sons Corporation, Newark, N. J., in a recent letter.

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25, 1946

ue. will be ards As tel, Chi"Our operations cover the state," Mr. Sturm went on, "and Ford performance all through the past war emergency, was extremely gratifying. Through our 29 years of experience with Fords, we have found they produce maximum performance at small maintenance costs."

America's food transportation was never more vital than it is today. And lowest possible operating costs were never more important to the food industry. With these two facts to guide a man's thinking, what more logical choice of equipment could be make than Ford Trucks?

The 1946 Ford Trucks are available in 78 different engine, chassis and body combinations. They bring you 32 important engineering advancements, designed to save you money and give you still finer performance. Call your Ford Dealer now!



FORD ADVANCED ENGINEER ING!

THE FAMOUS V-8 ENGINE, for toughest service, new 100 HP, with NEW steel-cored Silvaloy red bearings for trebled endurance • NEW Flightlight aluminum alloy 4-ring pistons for added oil economy . Tougher, rust-proofed valve springs NEW moisture-sealed distributor s **NEW coolant-saving radiator closure** Auto-balanced carburetion for still more thrifty power • Servicing simplified still further. And the rugged, thrifty 90 HP Ford sixcylinder engine, for stop-and-go jobs, with many important advancements, available in all except C.O.E. chassis, Ford Truck rear axles—world-famous for load-lugging-provide generous reserve capacity . Light duty chassis have sturdy 3/4-floating axles with triple-roller-bearing, straddlemounted pinion; full-floating axles in all other chassis • 2-speed axle and vacuum power braking for 2-ten rating • Improved 4-speed transmis-sion at extra cost in light duty chassis, standard in all others.

FORD TRUCKS

MORE FORD TRUCKS IN USE TODAY THAN ANY OTHER

PACKERS WARNED OF NEW DANGER OF SUBSIDY LOSS

Regional administrators of the Office of Price Administration have been authorized to make findings that subsidy applicants have willfully violated any meat or livestock regulation or order issued by OPA and, on the basis of such findings, to recommend to the Secretary of Agriculture the withholding or recovery of all subsidy payments to such applicants for the calendar months during which such willful violations are found to have occurred.

The authority to make such recommendations was given to OPA by Di-

rectives 55 and 70 of the Office of Economic Stabilization. The Secretary of Agriculture can declare subsidy claims invalid because of such violations.

It is understood that under Directive 41 OPA and RFC are authorized to withhold subsidy payments wherever a court finds that a price regulation, including MPR 574, has been violated. The directive does not require that the court find that the violation was willful. Thus, even though the court may find that a packer's violation of MPR 574 was not willful, and may decide to withhold an injunction, OPA and RFC may withhold subsidy payments if the court finds a technical violation.

Savor? Yes, that's exactly what we said, for this specially prepared flour enhances the richness and body of your meats. It brings out all the full natural flavor of your product. Soy is high in protein content, too, as well as containing essential vitamins and minerals. Make your meats a flavor treat for all who buy.



A. E. STALEY MANUFACTURING CO.

ESPECIALLY PROCESSED FOR MEAT PACKERS

DECATUR ILLINOIS

The information below is furnished by patent law offices of

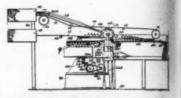
LANCASTER, ALLWINE & ROMMEL

468 Bowen Building Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. & Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rom. mel by sending 25c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,397,733, APPARATUS FOR HANDLING AND COATING CON-TAINERS, patented April 2, 1946, by Wiltie I. Gladfelter, Philadelphia, Pa and William A. Schmidt, Chase, Md. assignors to Crown Cork & Seal Co. Inc., Baltimore, Md., a corporation of New York.



The machine is adapted to provide a protective coating to the interior surfaces of cans before filling.

No. 2,397,874, REFINING FATTY OILS, patented April 2, 1946, by Katherine Lloyd, Chicago, and Havard L. Keil, Clarendon Hills, Ill., assignors to Armour and Company, Chicago, Ill., a corporation of Illinois.

To free fatty oils of oil-soluble preteins, the oils are subjected to the action of a hydrolyzing proteolytic enzyme in the presence of water to produce from these proteins, and water, a gelatinous water-insoluble flocculation which is insoluble in the oil, and then separating said oil-insoluble water-insoluble flocculation from the oil.

No. 2,397,920, STABILIZATION OF OILS AND FATS, patented April 9, 1946, by Mayne R. Coe, jr., Seabrook Md., and Mayne R. Coe, Washington, D. C., assignors to the United States of America as represented by the Secretary of Agriculture.

In order to retard the development of rancidity in vegetable glyceride oil and animal glyceride fats, the inventors add to and mix with them tocopherol plus an enzyme (trypsin, pepsin " clarase).

No. 2,397,960, FOOD ANTIOXIDANTS, patented April 9, 1946, by Myers F. Gribbins and Frederick W. Miller, jr., Wilmington, Del., and Daniel K. O'Leary, Kennett Square, Pa,

LINK-BELT Scalding Conveyors Assure Correct Scalding — Better Dehairing



600 hogs pass through this conditioning and scalding tub every hour.

Apron conveyor handles hogs from cool water tank to hot water tank. Shackles keep hogs submerged. Operator on right is inserting tongue protector to protect tongue during dehairing operations.

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Time and temperature are the important factors in getting best results in hog scalding. Link-Belt conveyors with automatic controls and mechanical timing, eliminate the human element and all uncertainty in this critical operation. Hogs are transferred from the cool water conditioning tank to the hot water scalding tank, by apron conveyor. Shackles attached to chain conveyor give complete

submersion and move the hogs through the scalding water in the ideal time. Link-Belt conveyors, built complete in Link-Belt shops, are the product of extensive experience in designing and manufacturing for all industry. Consult Link-Belt engineers for a solution to your conveying and power transmission problems.

LINK-BELT COMPANY

Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8, Offices in Principal Cities.

Link-Belt products include Overhead Pusher Conveyors, Chains & Sprockets of all types, Boning and Hog Cutting Conveyors, as well as Conveyors and Elevators of the Apron, Belt, Bucket, Chains, Flight, Continuous-Flow and Screw types for handling edible and inedible products . Coal and Ashes Handling Equipment . . Automatic Coal Stokers . . Vibrating, Liquid, Revolving, Sewage and Water-Intake Screens . Car Spotters—Portable and Stationary types . Portable Car Lores . Ice Crushers and Slingers . Spray Nozzles . Babbitted, Ball and Roller Bearings—Speed Reducers, Variable Speed Changers, Elevator Buckets, Silent Chain Drives, Roller Chain Drives, Hangers . Collars . Clutches . Gears . . . Pulleys . Base Plates . Shafting . etc.

LINK BELT

CONVEYORS

PREPARATION EQUIPMENT ... POWER TRANSMISSION MACHINERY

THIS CARTON & CASING PRINTER



- 1. HANDLES ANY SIZE CARTON_
- 2. IMPRINTS CELLULOSE CASINGS.....
- 3. FAST, SIMPLE TO OPERATE____
- 4. NO SKILLED OPERATOR NECESSARY___
- 5. INTERCHANGEABLE WORD SLUGS_____
- 6. STANDARDIZES CARTON DESIGN
- 7. ELIMINATES UNUSABLE CARTONS & CASINGS
- 8. GIVES TROUBLE-FREE SERVICE.
- 9. REDUCES INVENTORY COSTS____
- 10. MEETS ALL LABELING REQUIREMENTS____

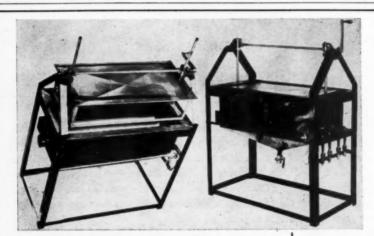
Offers Great Savings!

Here is a real opportunity to standardize carton design and at the same time maintain complete flexibility in packgaing. This simplified equipment imprints product name, qualifying phrases and ingredient lists on either blank cartons or in special panels on standarddesigned cartons. One printer and one set of interchangeable word slugs enables packers and processors to imprint any carton for any product. Finished imprint is neat, legible and attractive. Can also be used with proper word slug holder for imprinting product name and ingredients on cellulose casings; imprint withstands cooking, washing, soaking, smoking or handling! Write for complete details.

GREAT LAKES

STAMP & MFG. COMPANY 2500 IRVING PARKED. CHICAGO IS, ILL.

Leading U.S. Makers of Meat Branders and Supplies



ADVANCE DIP-TANK Gives Meat Loaves Sales Appeal!

Every loaf comes out browned and crusted to perfection
... an appetizing appearance that leads to sales!
Economical to use ... yes, costs are cut to a minimum.
Easy to operate ... yes, and also easy to clean. Write
for full details at once!

ADVANCE OVEN CO.

Manufacturers of Traveling and Revolving Ovens 700-02 SOUTH 18th ST. ST. LOUIS 3, MO. Shortening is heated only above the four gas-heating tubes. When the temperature above the tubes reaches 375 degrees, the temperature below the tubes is only 95 degrees. Automatic controls provent smoking, doubling the life of the shortening. No burned or spotted loaves. Capacity from 9 to 12 leaves to one dip.

Tank can also be used for dipping in paraffin, goldlin or browning of par boiled hams or other most products. signors to E. I. du Pont de Nemours and Co., Wilmington, Del., a corporation of Delaware.

Edible vegetable, animal or fish oils, fats and waxes are protected against rancidity by incorporating therein a beta mercapto-propionic compound having the linear structural formula ROOCCH₂CH₂S—X in which R is of hydrogen and hydrocarbon groups and in which the monovalent substituent X is a member of the group consisting of hydrocarbons, oxygenated-sulfur-, sulfur- and oxygenated-, and sulfur- and nitrogen-hydrocarbons.

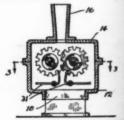
No. 2,397,976, STABILIZATION OF FATS AND OILS, patented April 2, 1946, by Daniel Keith O'Leary, Mendeshall, Pa., assignor to E. I. du Pont de Nemours & Co., Wilmington, Del., a corporation of Delaware.

This process differs from that of patent 2,397,960 by the use of a thic diffatty acid or its ester.

No. 2,398,492, PROCESS FOR RE-FINING FATS, patented April 16, 1946, by George Burt Bradshaw, Wilmington, Del., and Walter Christian Meuly, New Brunswick, N. J., assignon to E. I. du Pont de Nemours & Ca, Wilmington, Del., a corporation of Delaware.

In refining a low-grade fat, the inventors esterfy the free acid compenents thereof by treatment with a salkyl sulfate not higher than diethyl sulfate, in the presence of an acid absorbing agent in quantity sufficient to neutralize the mineral acid liberated by the exterification process.

No. 2,398,636, MEAT TREATMENT, patented April 16, 1946, by Grover & Henney, Chicago, and John H. Johnson, Belleville, Ill., assignors to Industrial Patents Corp., Chicago, Ill., a corporation of Delaware.



More specifically, a method is provided for consolidating slices of mentor for dispensing in a compact unit. After the meat slices are thinly sliced, they are stretched and then compacted.

WIN FEDERAL COURT FIGHT

A group of Buffalo, N. Y., packer have won their federal court fight against going to trial on crimial charges of selling meat above celled prices, until the Emergency Court of Appeals rules on their protest that the OPA ceiling is invalid because it copels them to operate at a loss. The test suits had been filed by John and Norma Beck and Henry Dahlke.

STAINLESS STEEL MEAT LOAF PANS

You can NOW obtain R & D Stainless Steel Meat Loaf Pans in 1 and 6 pound sizes. Write or wire your needs today! The inherent high resistance to rust and corrosion of B&D Stainless Steel Meat Loaf Pans has resulted in their universal acceptance by the meat Packing industry. Ultimate low costs are assured because of longer wear and the characteristic quickcleaning, easy-to-clean sanitary surfaces of Stainless Steel. There is no substitute for B & D! A trial order will conclusively prove the superiority of B & D construction.

ALSO MANUFACTURERS OF THE FAMOUS B & D LINE OF ELECTRICAL PORK AND BEEF SAWS AT 332 S. MICHIGAN AVE., CHICAGO

BEST & DONOVAN



1,2 or 3 KNIVES IN ONE SCABBARD!

Here is a sanitary, easy-to-clean butcher's knife scabbard serving a dual role. Removable partitions provide speedy and thorough cleaning and in addition permit the carrying of extra knives in the same scabbard by simply attaching extra partitions! This heavy-duty aluminum scabbard measures 5¾" x 161/2" yet weighs but 12 ounces. Designed to fit standard 11/2-inch belt. IMMEDIATE DELIVERY guaranteed on all orders placed now! Special sizes and designs given prompt attention. Write or wire today!

CAST METALS CORP.

Manufacturers of Non-Ferrous Products BOX NO. 470 . ROYAL OAK, MICHIGAN

The National Provisioner-May 25, 1946

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Black Market Hits Lamb

(Continued from page 17.)

production and remain within OPA price compliance ranges in the purchase of cattle.

"Despite statements from OPA sources regarding intentions to enforce regulations which the industry has known right along were completely unworkable," the Institute said, "the black market now is wilder than ever and no relief for the average beef consumer is in sight. Black marketeers will be driven out of business only when Congress removes all price and related controls, including subsidies, from the livestock and meat business. The sooner

A Problem in Butter

Arithmetic . .

this is done the sooner the industry can restore order in the meat business. It, of course, will take some time to do this. Action now will hasten the day when consumers everywhere can get beef at fair, competitive prices.

"Beef production in the legitimate industry is getting progressively worse. Figures show that during the week ending May 11, ten companies operating plants throughout the country normally furnishing beef for millions of consumers, dressed only 57,697 cattle. This was 48 per cent fewer than the 111,599 dressed in the same plants during the same week of last year and 64 per cent below the 161,311 head which went into beef production during the correspond-

ing week of 1941. During the first three days of last week—usually days of heavy production—the ten companie produced beef from only 27,351 cattle which was 15 per cent less than in the week ending May 11. This is all the cattle they were able to purchase within OPA compliance ranges.

"Typical of operations during the e. tire week just closed: One company, operating a number of plants supplying beef to every state, dressed 1,170 cattle normal production being 21,700 head weekly. One Chicago company, shin ping beef to many localities, dresse only 400 head; whereas normal week production is 5,000 head. A Kansas Co plant dressed 370 head; its normal pr duction being 4,800. A large plant the southwest dressed only 40 head; h normal production being 3,000. A W souri plant with a normal capacity of 4,000 dressed only 185 cattle. & plants after purchasing cattle for themselves to be out of compliance so under OPA regulations they me cut their cattle purchases still furth during the coming week or risk see penalties.

"How supplies of beef have been or for consumers relying on beef produc in legitimate trade channels is indic by New York and Boston figures, wi are typical of other large consu centers. During the week ending ! 11, 40 per cent less beef was s wholesale by legitimate packers is New York metropolitan area than ing the same week of a year ago and per cent less than was sold durin same week of 1941. In Boston, cent less legitimate beef was se wholesale by these companies than ing the same week of a year ago and per cent less than was sold duri same week of five years ago. mate beef sales in the entire Ch area by these companies were 4 cent smaller than a year ago and 88 cent less than five years ago."

If a creamery packages 200,000 lbs of butter a year in prints and each print is but one-eight ounce overweight at the end of

Butter printing operation of Jerpe Commission, Co., Inc. Omaha, Nebraska. If a creamery packages 200,000 lbs of butter a year in prints and each print is but one-eight ounce overweight at the end of the year the creamery will have given away 1562 lbs of butter. At an average price of 60 cents per pound, the dollar loss for the year is \$937.20. Roughly the scales illustrated above pay for themselves every six months in this size operation. And this we be lieve makes EXACT WEIGHT print scales a very sound investment. Write for full details today.

Exact Weight Scales

THE EXACT WEIGHT SCALE COMPANY

400 West Fifth Ave., Columbus 8, Ohio Dept. F 783 Yonge St., Toronto, Canada

RAISE COAST WAGE RATE

New wage rates for some 2,000 m inghouse workers in the Los And Vernon area went into effect May 18 the result of a ruling by the Nation War Labor Board in November, 196 awarding raises of 2c an hour for and worker employed by Swift, Armon Wilson and Cudahy. Payment of the raises was held up when the werker voted to pool their individual awari into one fund and decide on the separate rate changes themselves. Retroacti date of the agreement is August 1 1944, although the money will not be paid until wage rates not yet age upon are worked out by the NLRB.

TO FLY KOSHER MEAT EAST

National Skyway Freight Corp. so expects to fly two plane loads of keep meat a week to New York from a Midwest. The meat must be on sales New York 18 hours after it leaves is slaughtering house.

IF keeping your plant in HO keeps you in the red



of the thermostat.

Direct steam injection heating means 100% transfer of steam heat to water. You save costly floor space as well - no space consuming storage tanks needed. The PICK INSTANTANEOUS HEATER mounts right on the wall. And your heater is "custom-selected" to fit your plant. Seven sizes with maximum capacities up to 200 gallons per minute—a size for every job—but no costly excess capacity. For more information on the PICK INSTANTANEOUS HEATER write PICK MANU-FACTURING CO., Dept. 1114, West Bend, Wisconsin.

Made by

PICK MANUFACTURING CO.

West Bend, Wisconsin, U. S. A.

The National Provisioner-May 25, 1946

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QUIET — Pick's exclusive Pressurizer
Piston and multiple orifice injection

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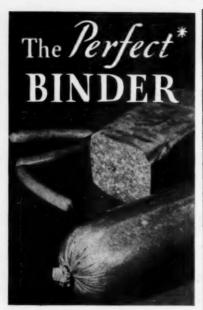
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May 25, 19



FOR WIENERS, BOLOGNA, SPECIALTY LOAVES because



Soy is unexcelled in holding freshness, in reducing shrinkage, in improving appearance, in enhancing flavor.

Special X Soy Flour stabilizes and holds the moisture—less cooler shrinkage for YOU.





Soy is no filler—it adds high food value as well as valuable blending properties to improve flavor—texture and keeping quality.

Special X SOY FLOUR Meatone GRITS

Write for FREE Samples

SPENCER
KELLOGG
AND SONS, INC.
DECATUR SO, HALMOIS

FLASHES ON SUPPLIERS

CONTINENTAL CAN CO.—Blake Smith, formerly general line salesman at the Continental Can Co., Kansas City, Mo., office, has been appointed local general line sales manager of the Omaha, Neb., territory, according to T. C. Fogarty, vice president in charge of sales. Smith is taking over the duties of S. R. Gordon who has retired after nearly 15 years with the company.

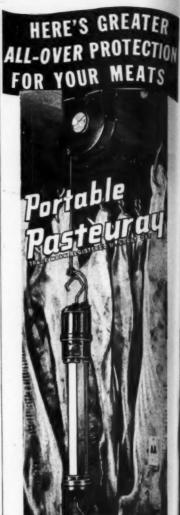
JEFFERSON ISLAND SALT CO.—Arthur F. Black has been appointed head of the new engineering department of Jefferson Island Salt Co., Louisville, Ky. In this new department which offers a technical service to industries using salt, special emphasis will be placed on plant storage of salt and brine and the purifaction and piping of brine. Since 1941 Black has served as district manager of the WPB, with headquarters at Charlotte, N. C.

DANIELS MFG. CO.—Lee A. Hayward, a former sales representative and packaging engineer of the Daniels Mfg. Co., Rhinelander, Wis., has just been released from the Army Air Corps and is resuming his former position in charge of middlewest sales from headquarters in St. Louis, it was announced recently by Ernest Draheim. Hayward, a captain at the time of his discharge, served four years in the Air Corps with the Ferrying Division, the past two years as executive to the Air Inspector Headquarters.

FILTER PAPER CO. — Charles Miller, general manager of the Filter Paper Co., has announced that the firm will move into new and larger quarters at 2426 S. Michigan ave., Chicago, June 1. With the increased space, new equipment and additional personnel, the Filter organization will be better able to serve the industry, both with superior products and faster delivery, he said.

SYLVANIA-VISCOSE—Directors of Sylvania Industrial Corporation and American Viscose Corp. have approved a proposal for the merger of the two firms. Manufacturing processes of both companies are largely in related fields, although their products are non-competitive. Sylvania manufactures cellophane, self-sealing viscose bands for bottle tops, casings for the meat industry, textile finishes, and plastic moulding compounds, while American Viscose is a leading producer of rayon yarn and staple fiber.

BACHARACH INDUSTRIAL IN-STRUMENT CO.—Col. A. H. Anderson, who, before he joined the Army, had been with the Bacharach Industrial Instrument Co., Pittsburgh, since 1923, has returned in the capacity of manager of the heating division, and as treasurer and a member of the board of directors. For his Army service, Col. Anderson was honored by the governments of France, Russia and Luxembourg, as well as his own country, having been decorated seven times for his combat record.



U. S. PATENT NO. 2,369.III

Because of its portability and wide range, in powerful electronic rays of Pasteuray get "aim under"—at the "bloody neck-ends"—at it "trouble spots"... everywhere from floortaciling Portable Pasteuray is a necessity on your called tables, in your coolers and sausage room, where you can be supported to the processed means are harded.



PASTEURAY CORPORAT

2667 Washington Ave.

51. Louis 3, Mo.

Básco TEX STIC APRONS! WATER-PROOF, ALKALI-PROOF,

STAIN-PROOF, ACID-RESISTANT, OIL-RESISTANT



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LAVORS RE'S

NO DISCOLDER

TEURIZATIO MILK

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Aye.

-May 35, 16

Basco-TEX Genuine Plastic Coated Aprons require no laundering. Just wipe off with a damp cloth. They save their small cost over and over again. They embody the utmost in wearing comfort and are built for maximum wear. More and more firms are daily swinging over to this modern method of clothing protection.

New! 20 mill thickness white plastic aprons. Extra Heavy! Extra Durable! Ideal for packing indus-

Consult Us For shower curtains partitions, covers, bags and other items of plastic coated and standard textiles.

Free Sample Swatch on Request

Topmost Protection

Will Not Crack or Peel

PRICES-SIZES-COLORS-

WHITE Light
27 x 34... \$ 6.88 per dex.
30 x 35... 7.65 per dex.
36 x 40... 9.35 per dex.
36 x 44... 10.18 per dex.
Full Length Sleeves
\$7.15 per dexan pair

BLACK Weight
27 x 36 ... 5 8.40 per doz.
30 x 36 ... 9.78 per doz.
36 x 40 ... 11.90 per doz.
36 x 44 ... 12.60 per doz.
Full Length Sieeves
\$ 9.66 per dozen pair
Leggings, Hip Length
\$ 11.90 per dozen pair

GRAY Weight
27 x 36...3 8.40 per dox.
30 x 36... 9.78 per dox.
36 x 40... 11.00 per dox.
36 x 44... 12.60 per dox.
75.46 per dox pair
Lugsings, Hip Langth
All Prices F.O.B. Chicago

MAROON — Heavy
Double Cented Resprene
27 x 36 ... 310.61 per doz.
36 x 40 ... 12.60 per doz.
36 x 40 ... 18.45 per doz.
36 x 40 ... 18.45 per doz.
7 x 12.90 per dozen pair
12.30 per dozen pair
12.30 per dozen pair

\$23.50 per dezen pair BLACK — Heavy Double Ceated Meoprene 27 x 36 ... \$10.61 per dez. 30 x 36 ... 12.60 per dez. 35 x 44 ... 18.45 per dez. Full length Sleeve \$12.90 per dezen pair Leagings, Hip Length \$23.50 per dezen pair

\$23.50 per dezen pair
WHITE—Extra Heavy
28 MIII Plastite
28 00 per dex.
30 x 36... 14.00 per dex.
30 x 36... 14.00 per dex.
36 x 40... 18.33 per dex.
26 x 45... 20.50 per dex.
Full Length Siceves
Lengthag, hip Lengthalr
Minimum order 1 dezen

Phone SUPerior 5809

BAG & APRON CO. ASSOCIATED

W LIPTON SMOKE UNIT

9t's Better IN THESE 10 IMPORTANT WAYS:

- Eliminates fire hazards
- 2 Cuts sawdust bill in half
- 3 Uses no fuel
- 4 Delivers clean smoke at rate of 500 cubic feet per minute
- 5 Eliminates need for cleaning smokehouse walls
- 6 Provides good circulation to all parts of house

222 West Ontario St., Chicago 10, III.

- 7 Permits better temperature control
- 8 Saves materially on cleaning time and cost
- 9 Smoked products have better, more uniform color
- 10 Eliminates streaking and spotting of products

DELIVERS WASHED SMOKE New 1946 MODEL

Write for performance records of Lipton Smoke Unit in actual * operation.

MARTIN H. LIPTON COMPANY, INC.

55 WEST FORTY-SECOND ST. . NEW YORK 18, N. Y.



TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole...one sided or reversible...equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES C-D SUPERIOR KNIVES

B. & K. KNIVES all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann 2021 Grace St., CHICAGO 18, ILL.

Georgia Plant Grows

(Continued from page 20.)

(exterior and interior shown on page 19) has facilities for serving about 125 white and 50 colored employes at one time. Service is cafeteria style and the plant personnel eat in two shifts. Officials of the company say that the restaurant has been invaluable in building employe good will, reducing labor turnover and absenteeism.

As a part of its program to build a contented, permanent working force, the firm has constructed 25 homes for white employes (ten more are being built) and ten homes for negro workers. As shown in photos on page 20, these

ern Florida, but its meats also move to metropolitan centers in the North Being located in the heart of the section producing peanut-fed hogs—one of the two principal areas for this type of hog in the United States—the firm specializes in the preparation of such pork and also supplies some product to other firms in this field.

Principal outlets for "Sunnyland" products are independent and chain retail stores. Dollar sales volume in 1945 was around \$7,000,000 and sales tennage about 30,000,000 lbs. The Georgia Packing Co. normally has 20 salesmen; these own their own cars.

The firm's slaughter in 1945 amounted



LARD PACKAGING IN GEORGIA PACKING CO. PLANT

Votator is used to put the lard in proper condition for filling 3-lb. and 6-lb: jan.

The firm is installing a filler for handling 1 and 2-lb. cartons.

are roomy, attractive in appearance and have yard and garden space as well as all modern conveniences. They are rented only to company personnel during their employment. The homes rent at a reasonable rate and are eagerly sought by employes.

Most of the firm's lard is sold in 3and 6-lb. glass jars since the product is naturally soft because of the peanut diet of the hogs from which it is made. The unit (see photo above) has been very useful in putting the lard in proper condition for handling and packaging. Fluidity can be controlled closely. The firm has recently begun to package lard in 1- and 2-lb. cartons.

Much of the firm's production is distributed from middle Georgia to southto about 40,000 cattle and calves and 175,000 hogs.

Mr. Roberts and Mr. DeLoache are the sole owners of the corporation. The executive setup is as follows:

J. L. Roberts, president and treasure; Waldo DeLoache, vice president and secretary; L. B. Harvard, vice president and general manager; J. W. Brabett, vice president and office manager; H. Vann, plant superintendent; J. J. Swick, in charge of livestock purchase, and W. M. Kennington, sales manager.

The company operates 26 trust ranging in size from refrigerated trust units to 1½ ton models. All of its trust are insulated and most of the large ones are equipped with power 5 frigeration units.

SEES FROZEN FOOD BOOM

E. W. Williams, publisher of Quick Frozen Foods magazine, speaking at a recent meeting of the Eastern Frosted Foods Association, predicted that by 1950 there would be more than 200,000 retailers handling frozen foods instead of the present 40,000. He also forecast

that there would be almost 5,000,000 home freezers in use by 1950.

At the same meeting, Larry Johnson Supermarkets, Syraman N. Y., said that, given better packing, "more self-service appeal" more accessible display cabinets, from foods should be able to maintain the recent inroads into canned goods as

North. he secone of is type he firm of such product

nyland" nain rein 1945 es ton-Georgia lesmen:

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6-lb: jan. alves and

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treasure; ident and vice presi-W. Brammanager; lent; J. J. purchase s manager. 26 truck ated trailer

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t 5,000,000 ry Johnson Syracus ter packet ppeal" and inets, free goods sal

ay 25, 19

Honorably Honorably Moisture-Resistant Casing Now Goes to Work

Proved in the testing laboratory of the War! Visten Casings won "points" from the torrid tropics to the Arctic regions protecting field rations, pistols, machine guns and Garands against water, sand, salt air, mud and other destructive elements. Now . . . the superior qualities of Visten are available to you to protect your products against moisture, shrinkage and loss of flavor and freshness.

Exhaustive Packing House Tests Prove Visten Casings Superior in Every Respect

Your Visking representative has samples and full information about this amazing new profit-protector-the Visten Casing. Ask him for details.

Check these points of superiority and you'll know why Visten moistureresistant casings are ideal for luncheon loaves, boiled, baked and smoked bams.

- SEAMLESS
- STOPS shrinkage
- RETARDS mold
- GUARDS natural color
- PREVENTS "slime"
- PROTECTS flavor and freshness
- RESISTS moisture

THE VISKING CORPORATION

PROVISIONS AND LARD Weekly Review

AMI PROVISION REPORT

Only slight changes were made in provision holdings during the three week period ending May 18, the American Meat Institute's report reveals. Holdings of some meats were down slightly and others were a little heavier. However, total pork holdings were up 4 per cent in the three weeks and ranked almost twice as large as a year ago. On the other hand, a slight decline was recorded in storage holdings of lard.

S.P. and D.C. ham totals were up slightly during the period, but stocks of hams frozen for cure were somewhat lighter. Stocks of fat backs increased by about 15 per cent and the majority of other meat totals were up slightly during the period.

Provision stocks as of May 18, 1946. as reported by a number of representative companies to the American Meat Institute, are shown in the following table. Because the firms reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical groups) the table below shows May 18 stocks as percentages of the holdings two weeks earlier and on the corresponding date a year

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	May 18 sto Percenta Inventor pr. 27, 1946	ges of les on
Bellies (Cured)	115	28 126
Cured	119	84
TOTAL D. S. CURED ITEMS	113	74
TOT. FROZ. FOR D. S. CURE	70	
S. P. & D. C. PRODUCT Hams, Sweet Pickle Cured		
Regular	133	52
Skinned	100	84 79
Hams, Frozen-for-Cure.		19
Regular	102	115
Skinned		464
All frozen-for-cure hams	90	449
Sweet pickle cured	101	477
Frozen-for-cure		***
Bellies, S. P. and D. C.		
Sweet pickle cured	101	188
Frozen-for-cure	97	
Wiltshire sides, cured Other Items	126	412
Sweet pickle cured	105	150
Frozen-for-cure	82	184
TOTAL S. P. & D. C. CURED	105	152
TOTAL 8. P. & D. C. FROZEN	98	855
BARRELED PORK	116	94
FRESH FROZEN Loins, shoulders, butts and		
spareribs		105
All other		208
Total	107	162
TOTAL OF ALL PORK MEATS.	104	158
RENDERED PORK FAT	. 111	103
LARD	. 95	169
Note: A considerable quantity	of opposi	fanger

Note: A considerable quantity of cured, frozen canned pork and lard is held for USDA.

*Because May 12, 1945 stocks were negligible

AMENDMENT 21, RMPR 469 FORBIDS TIE-IN TANKAGE PURCHASES OF LIVE HOGS

Amendment 21 to Maximum Price Regulation 469, effective May 23, removes references to Control Order 1; adds a definition for "farm slaughterer": authorizes order buyers to charge for transportation provided between the place of weighing and the slaughterer's delivery point; and prohibits the tyingin of tankage, other protein supplement, or feed sales with sales of hogs.

The amendment authorizes order buyers to charge for transportation which they provide between the place of weighing and the slaughterer's delivery point. No provision was made for the performance of this type of service when Amendment 15 brought order buyers' operations within the scope of the regulation. Order buyers are now authorized to charge for transportation similarly to dealers who provide the same service.

The amendment also specifically prohibits the tying-in of sales of live hogs with tankage, other protein supple-ments or feeds. This action results from the increasing practice of some slaughterers in soliciting hogs by offering to provide potential sellers with tankars other protein supplements or feeds.

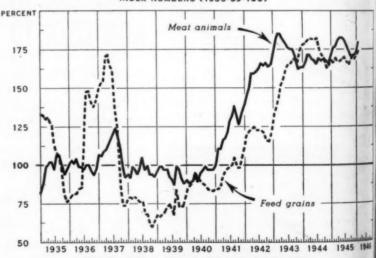
Tankage, and other protein supple. ment or feed, already short in supply. have been sought eagerly, with the result that slaughterers having tankar or livestock dealers who handle protein supplements or feeds, and who are la cated near any buying station have been able to enjoy hog procurement advan-tages not available to others less strategically located.

The amendment is expected to remove the indicated hog procurement advantage by forbidding "the offering express or implied, or the delivery, in token or in kind, of tankage, other protein supplements or feeds in connection with the purchase or acquisition of hogs; or the solicitation, express or in plied, or the acceptance, in token or in kind, of tankage, other protein supple ment or feed in connection with the sale or delivery of hogs."

Under the amendment a slaughterer" is defined as "a person chiefly engaged in producing agricultural products as the resident operator of a farm and who does not sell or is liver meat of a dressed weight in excess of 6,000 lbs. in any 12 consecutive months.'

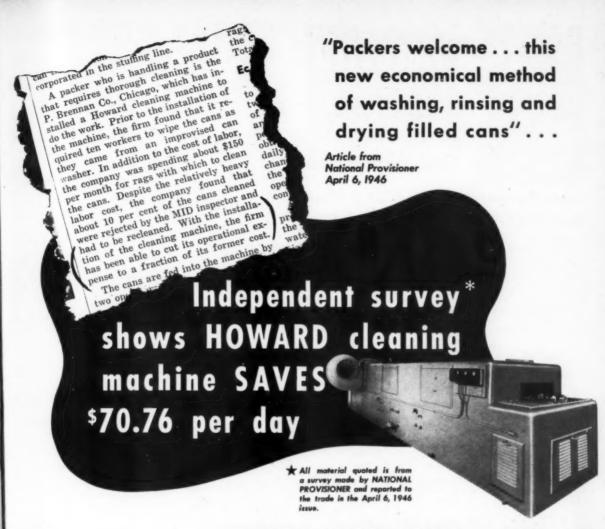
PRICES RECEIVED BY FARMERS FOR MEAT ANIMALS AND FOR FEED GRAINS, UNITED STATES, 1935-46

INDEX NUMBERS (1935-39=100)



MEAT ANIMAL-FEED PRICE RELATIONSHIP

Meat animal-feed price relationships favored increased meat animal production dem the early years of the war, but feed grain prices rose sharply in 1943 and early 1941 and the meat animal-feed price relationships became less favorable for heavy lives feeding. Prices of meat animals in 1946 probably will average at least as high as 1945. But feed grain prices are likely to advance in relation to prices of meat and largely as a result of the smaller supply of feed grains per animal unit and the unit strong demand for grains this year. Some reduction in total output of livestock president tion will occur in 1946, chiefly in milk and poultry products. Production of me expected to be close to that of 1945.



Here are the facts from this National Provisioner Article:

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Ray 25, 196

- "... one of the most stubborn operations is the cleaning of the filled cans."
- "With current labor costs, cleaning costs the packer \$2.74 per 1,000 cans. This is only the direct cost of the cleaning and does not include the cost of rags used in cleaning, the janitorial service required in policing the department of dirty rags and the cost of laundering the soiled rags, which is 6c per lb."
- WITH THE HOWARD MACHINE—"Costly wiping of cans is eliminated as they are cleaned and dried by the machine."
- "The rate at which the machine operates in the P. Brennan plant is 7,200 cans per hour. At this speed, the cost of cleaning . . . the cans is 73c per 1,000. Saving \$70.76 daily."
- Compare these before-and-after costs. Call in Howard Engineers. They will gladly survey deaning methods and costs in your plant, recommend new methods and machinery to save you money.

HOWARD ENGINEERING & MFG. CO.

2245 BUCK ST.

CINCINNATI 14, OHIO

2245 BUCK ST., Check: Have your representative of	
I am interested in cleaning (check Meat Cans (Before and After Cooking) Sausage Making Equipment Smoke Sticks Trolleys for Beef and Pork Misc. Packing House Equipment Smoked Meat Racks Sausage Meat Trucks Ham and Bacon Trucks	Smoke Houses Ham Bollers Meat Loaf Boilers R.R. Refrigerator Cars (Interior) Curing Trucks Dump Trucks Curing Vats (Other)



...Its Superior Qualities Make It Ideal for a Wide Range of Industrial Uses

The Indians knew it, the Spaniards knew it, the French knew it, and those of English decent of the Southeastern regions have known for 150 years the superior qualities of Tidewater Red Cypress and its resistance to decay. Along the Atlantic Coastal Plain where lie buried cypress trees that grew over 100,000 years ago in the Pleisto-

cene Age, many of which have since been dug up, give mute evidence of the lasting qualities of cypress never equalled for its decay resistance. In more recent years industry has also learned that it licks the difficulties of odor, taste and acid. Tidewater Red Cypress has ALL the qualities you demand for many specific industrial demands.

Tidewater Gipres

CAN BE FURNISHED FROM ST. LOUIS STOCKS

FLEISHEL LUMBER CO.

4235 BUNCAN AVE. + ST. LOUIS 10. MO. + NEwstend 2100



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

‡Carcass Beef

	Week	
	May 22	. 1946
	per	lb.
Steer, hfr., choice, all	wts	.2105
Steer, hfr., good, all	wts	.2000
Steer, hfr., com., all	wta	.1800
Steer, hfr., utility, a	Il wts	.1600
Cow, commercial, all		.1800
Cow, canner and cutt		.1330
Hindquarters, choice		.2330
Forequarters, choice .		.1908
Cow, bdq., commercia		.1930
Cow, foreq., commerci		.1700
\$Beef C		
Steer her sh loin o		9301

cow, tored., commercial	.1100
‡Beef Cuts	
theer Cuts	
Steer, hfr., sh. loin, choice	.3305
Steer, hfr., sh. loin, good Steer, hfr., sh. loin, com	.3080
Steer, hfr., sh. loin, com.,,,,	.2580
Cow, sh. loin, com	.2580
Cow, sh. loin, util	.2255
Cow, sn. lota, util	.2280
Steer, hfr., round, choice	.2280
Steer, hfr., round, good	.2155
Steer, hfr., rd., commercial	.1930
Steer, hfr., rd., utility	.1655
Steer, hfr. loin, choice	.3005
Steer her loin good	2830
Steer her loin commercial	2000
Commercial	.2000
Cow, loin, commercial	.2000
	.2000
Cow, round, commercial	.1930
	.1655
Steer hte elb choice	2455
Steen hen nih meed	2220
Oteces been all semmented	0155
Steer, nir., rio, commercial	.2100
Steer, hfr., rib, choice Steer, hfr., rib, good Steer, hfr., rib, commercial Steer, hfr., rib, utility	.1900
Cow. plb. utility	.1905
Cow, rib, utility	2755
Steep hir six good	9630
Steer, hir., sir., good	0155
Steer, hfr., sir., com Steer, hfr., cow flank Cow, sirloin, commercial	.2100
Steer, hir., cow mank	.1300
Cow, sirloin, commercial	.2155
COW. AIRIOID. DELL.	.1890
Steer, hfr., flank steak	.2405
Cow flank stock	2408
Steer, hfr., reg. chk., choice Steer, hfr., reg. chk., good	.2055
Steer, hir., reg. chk., choice	.1930
Steer, nir., reg. cnk., good	.1930
Steer, hfr., reg. chk., com	.1805
Steer, hfr., reg. chk., utility	.1605
Steer, hfr., reg. chk., good Steer, hfr., reg. chk., com Steer, hfr., reg. chk., utility Cow, reg. chk., commercial Cow, reg. chuck, utility Steer hfr. e. chk. chice.	,1805
Cow. reg chuck, utility	.1605
Stoop his e e chk choice	1880
Steer her a a ahk md	1905
Steer, Mir., C. C. Cha., Ed	1000
Steer, hir., c. c. chk., com	.1000
Steer, hfr., c. c. chk., utility	.1505
Cow, c, c. chk., commercial	.1655
Cow, c. e. chk., utility	.1505
Steer, bfr., foreshank	.1255
Cow, reg, chuck, utility. Steer, bfr., c. c. chk., choice. Steer, bfr., c. c. chk., gd. Steer, bfr., c. c. chk., com. Steer, bfr., c. c. chk., utility. Cow, c. c. chk., utility. Cow, c. c. chk., utility. Steer, bfr., foreshank. Cow, foreshank Steer, hfr., brisket, choice. Steer, hfr., brisket, good. Steer, hfr., brisket, com. Steer, hfr., brisket, com. Cow, brisket, commercial. Cow, brisket, utility.	1255
Stoop her heighet chaige	1780
Steer, Mr., brisket, Choice	1790
Steer, hir., brinket, good	.1730
Steer, hir., brisket, com	.1530
Steer, bfr., brisket, utility	.1530
Cow, brisket, commercial	.1530
Cow. brinket, ntility	.1530
Steer hfr back choice	.2155
Steen her book good	2000
Cow, brisket, utility Steer, hfr., back, choice Steer, hfr., back, good Cow back, commercial	1006
Cow back, commercial	1000
Steer, hfr. arm chuck, choice	.1890
Steer, hfr. arm chuck, good	.1830
Steer, hfr. arm chuck, good Cow arm chuck, commercial	.1730
Cow arm chuck, utility	.1555
Steer his ab al ad & ab	1455
Otecs, Hir. BH. Pl., gu. & CH.,	1990
Cow arm chuck, utility Steer, hfr. sh. pl., gd. & ch Steer, hfr. sh. pl., com. & util.	.1000
Cow short plate, commercial	.1380
Cow short plate, commercial Cow short plate, utility	.1380
ACTUAL OF BOOK IA-TOO IN-IN-	

tQuot. on beef items include permitted additions for some 5, plus 25c per cwt. for local del.

†Veal-Hide on

	CRTC288												.207
Good	Carcass		0	9			0	0	0	0	0		.197
Choice	saddles		•										.235
	ments.												

†Vesl prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

*Beef Products

	DESTRE																				
	Hearts	8, (cap	off	١.,											۰		۰		15	4
	Tongu																				
	Tongu																				
	Sweet	bi	ea.	is .											0		0			23	13
	Ox-tai	ls.	un	der	3	6	n	١.				۰			۰					8	4
	Tripe,	80	ald	led		0 0			0	0	0	۰	0		0	0		۰	۰	4	3
ŀ	Tripe.	CO	oke	ed .												۰				-8	3
i	Livers	. 11	nbl	em	isi	he	d				0									25	Ą
ı	Kidne;	78								۰	0			0	0					11	3
г																					

*Veal and Lamb Products

Braine								. 9
Calf I	lvers, T	'ype	A.					.49
Sweet	breads.	Type	e A					.39
Lamb	tongues							.15

*Prices carlot and loose basis. Follots under 500 lbs. add \$0.625. Fopacking in shipping containers, adper cwt.: in 5 lb. container (sweet breads, brains & cutlets only) \$2.00.

**Lamb

Choice hindsaddle	
Good lambs Commercial lambs Choice hindsaddle Good hindsaddle	0.0
Choice hindsaddle	
Choice hindsaddle	
Good hindenddla	-
Unoice fores	
Good fores	

**Mutton

					•	-	w	10		•	78	8							
Choice sheep	P																		.19
Good sheep			0	0		0	٠	0	۰		a	0	0	0		9			.11
Choice andd	Ie	8		0	0	0	0	0	w		9				0			0	.18
Good saddle	18		0	0	0	0	0	0	0	0		٠	0	0	0		0	0	.14
Choice fores	8	٠	*		•	*	*	×	*	ŧ	*		K			*	*		.18
Good fores		*	:	*					*	*			*	*	*				.80
Mutton legs	l,	C	ı	Ķ	1	¢	e		0	0	٠		0	0		0	0		.17
Mutton loin	18,		•	1	K)1	e	e			0	0	0		0	0	9		.14

**Quot. on lamb and mutton are is Zone 5 and include 10c for stocksette, plus 25c per cwt. for del.

*Fresh Pork and Pork Prod

Tresh Fork and Fork Find	
Reg. pork loins, und. 12 lbs	941
Pienica	963
Tenderloins, 10-lb, cartons	200
Tenderloins, loose	82
Obtained abildra boss is	80)
Skinned shldrs., bone in	23
Spareribs, under 3 lbs	165
Boston butts, 3/8 lbs	25
Boneless butts, c. t	29
Neck bones	.48
Pigs' feet	48
Kidneys	224
Livers, unblemished	20
Brains	15
Digition	11
Ears	-
Snouts, lean out	. 6
Snouts, lean in	
Heads	. BK
Chitterlings	8
Tidbits, hind feet	RU
AD-I	

*Prices carlot and loose basis,

WHOLESALE SMOKED

Fancy regular hams, 14/18 lbs., parchment paper	
Pancy skinned have 14/10 he	
parchment paper	3
Fancy trim, brisket off, bacca, 8 lb. down, wrap	21
Square cut seedless bacon, 8 lb. down, wrap	941
Beef sets, smoked	
Insides, D Grade Outsides, D Grade	
Knuckles, D Grade	

Quotations on pork items are loss wrapped, f.o.b. Chicago, subject is OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork	feet,	200-lb.	bbl.		 	120.5
Regu	lar tr	ipe, 20	0-lb.	bbl.	 	25.8
Hone	y, tri	pe, 200)-lb. b	bl	 . 44	\$1.9

BARRELED PORK AND

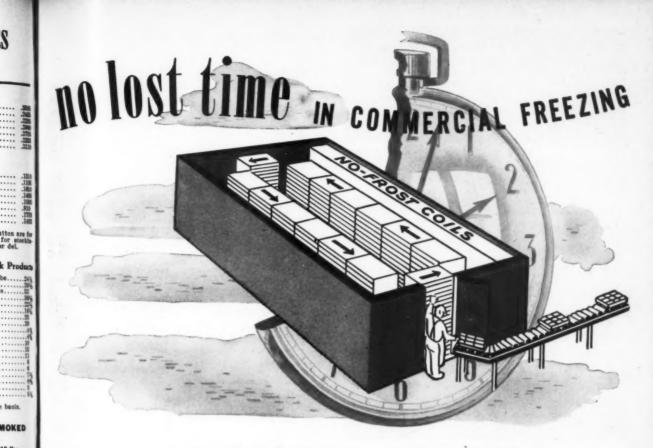
Clear	fat	back	pork:

70- 80 pieces
80-100 pieces
100-125 pieces
Clear plate nork, 23-35 Bleces., 25
Plate, beef, 200 lb. bbls
Ex. plate beef, 200 lb. bbls bl
For prices on sales to War Preus
ment Agencies, see Amendment 201
RMPR 148, effective May 26, 1966.

*Quot. on pork items are for less than 5,000 lb. lots and include a permitted additions, except being and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis
The mark Andrew (MOM fait)
Donk check most
Boneless chucks
Boneless chucks
Shank meat
Beef trimmings
Dressed canners
Dressed cutter cows
Dressed bologna bulls
Boneless chucks Shank meat Beef trimmings Dressed canners Dressed cutter cows Dressed bologna bulls Drok tongues



new Salem <u>Salematic</u> Unit has **5** Profit Advantages

Handling and freezing operations need no longer hold any terror for commercial packers. Now you can fill the increasing demand for frozen foods—and have <u>fast</u> production. Salem patented "Salematic" commercial freezing plant comprises a conveyor system and freezing chamber. Food moves from the packaging machine to the freezing chamber... through the chamber and out to storage and shipping departments WITHOUT

18 lbs., 29 bacon,

KLED

RK AND

ERIALS

8

ANYONE ENTERING THE CHAMBER. Nofrost coils eliminate down time for defrosting. It's a <u>non-stop</u> operation from beginning to end. One man does the work of many.

You have 5 profit advantages: (1) speed, (2) less handling, (3) lower labor costs, (4) lower power costs, (5) lower maintenance. There's no other system like it . . . or will equal the Salem "Salematic". Write today.

Based on the same patented principle as the commercial freeze setup, is the Salem "Automatic" Food Storage Locker Plant. In this case, patrons have access to their lockers at the refrigeration room door—they do not enter the cold chamber. Here's the most profitable plant you can buy. Write today.

Salem freezes for less



FAMOUS Old Farm" BRAND

SEASONINGS FLAVORS . BINDERS ESSENTIAL DILS CURES SPICES CONCENTRATES CONS-O-SPICE

Agent: J. Cobrin Calle Agua Mexico, D. F., Mexico Associate Member NIMPA

FINEST INGREDIENTS

LABORATORY TESTED & CONTROLLED

STANDARD AND INDIVIDUAL BLENDS

FORMULAS & METHODS

GUARANTEE QUALITY **PRODUCTS**

For Your Service, Write, Wire or Phone

DI DAY

SEASONINGS, INDUSTRIES

366 W. 15th St. WA tkins 9-6392 New York 11, N. Y. CH elsea 3-7931



DRY SAUBAGE

*Cervelat, dry,	in	hog	bung	8.	 . 594
*Thuringer					 .324
*Farmer					
*Holsteiner					
B. C. Salami					
B. C. Salami	, se	mi-d	ry		 .33
*Genoa style &	lala	mi			 64
*Pepperonl					 521
*Mortadella, se	emi-	-dry			 29
Cappicola (cool	ked)				 .43
Proscuitto					 38

‡DOMESTIC SAUSAGE

1	-
(Quotations cover Type 2, ex where otherwise noted.)	cept
Pork saus., hog casings Type 1. Pork saus., bulk Type 1	30%
Frankfurts, in sheep casings Frankfurts, in hog casings	32
Bologna, natural casings Bologna, artificial casings	261
Liver saus., fr., hog casings Smkd. liver saus., hog bungs	26
*Head cheese	204
New Eng., natural casings Minced lunch, natural casings.	- 251
*Tongue and blood *Blood sausage	24
Polish sausage	201

†Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purreyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

*Individual sellers' ceiling.

CURING MATERIALS

Nitrite of soda (Chgo, w'hse)	
in 425-lb. bbis., del	8.75
Saltpeter, n. ton, f.o.b. N. Y .:	
Dbl. refined gran	8.60
Small crystals	12.00
Medium crystals	
Large crystals	14.00
Pure rfd., gran. nitrate of soda.	4.00
Pure rfd. powdered nitrate of	
sodaune	betour
Salt, in min. car of 80,000 lbs.	Jaorea
Sait, in min. car of 80,000 ibs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	
Sugar-	
Raw, 96 basis, f.o.b.	
Naw, 50 basis, 1.0.0,	4.00
New Orleans	4.60
Standard gran., f.o.b. refiners	
(2%)	5.50
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.,	
less 2%	5.15
Dextrose, in car lots, per cwt.,	0.10
	4.00
(cotton)	4.80
in paper bags	4.75

SPICES

01.1000	
(Basis Chgo., orig. bbls., bags,	bales.)
Whole	Ground
Allspice, prime 28½	311/4
Resifted 29½	321/4
Chili powder	55
Cloves, Zanzibar 23	26
Ginger, Jam., unbl 26	29
Cochin	1.19 1.10
E. & W. I. Blend	90
Mustard flour, fey	34
No. 1	22
West India Nutmeg	52
Paprika, Spanish	55
Pepper, Cayenne	55
Black Malabar Black Lampongnom,	50 2014 2014
Pepper, Packers	25

SAUSAGE CASINGS

(F. O. B. Chicago) (Prices quoted to manufacturen

or sausage.)	-
Beef casings:	
Domestic rounds, 1% to	
1% in., 180 pack 20	62
Domestic rounds, over 11/2 in., 140 pack35	-
Export rounds, wide	-
export rounds, medium,	80
Export rounds, medium,	wu
1% to 1½ in38 Export rounds, narrow,	
1% in under 34	Q35
1% in. under34 No. 1 weasands, 22 in. up 6	37
No. 1 weasands, 24 in. up 7	ă i
NO. 2 WERRADOR 4	-
No. 2 bungs10 Middle sewing, 1%@	Q12
2 in	-
Middle, select, wide,	-
2@2¼ in	-
Middles, select, extra, 2% @2% in1.1	0.00
Middles, select, extra	-
21/2 in. & up	561.
Dried or salted bladders,	
per domen:	
12-15-in. wide, flat1.0	601.
8-10 in wide flat	DQ .
12-15-in. wide, flat	
Pork casings:	-0 .
Extra parrow, 29 mm &	
dn	0@2,
Narrow mediums, 29@32 mm	
Medium, 32@35 mm	9
Medium, 35@38 mm1.4	001
Extra wide, 48 mm1,5	001.
Extra wide, 43 mm1.5 Exports bungs23 Large prime bungs18	42
Medium prime pungs12	4934
Small prime bungs 8 Middles, per set21	911
Middles, per set21	639

SEEDS AND HERBS

			Whole	Ground for Sam.
Caraway	seed	 	. 45	50
Cominos :				15
Mustard			. 28	**
Americ			. 28	**
Marjoran				35
Oregano .		 	. 13	38

OLEOMARGARINE

White	domest	ie,	veg	eta	ıb	le		000	.19
	animal								
Water	churne	d p	ast	ry.					.184
Milk c	burned	pas	try						.184
Vegets	ble typ	100					T	m	rantal

VEGETABLE OILS

Manufacturer to jobber prices, £al.



CELLOPHANE GREASEPROOF PARCHMENT LARD PAR BACON PAK

DANIELS MANUFACTURING RHINELANDER, WISCONSIN CREATORS . DESIGNERS . MULTICOLOR PRINTERS



Smart packers everywhere are demanding Felins PAK-TYER for new speed and flexibility in package tying. Saves labor and operates at new low costs. Ties 25 to 50 packages per minute. Write for

full details today.

Fillers — Heatsealers — Conveyors Special Machinery

Karstrom Co.

NGS

facturen

.20 @2 .35 cm .45 00 .33 ..34 ip 6 ip 7

..65 gn .65 gm ..1.10@1.15 ..1.25@1.0

.2.40@2.0 ...2.40**Q**2.0

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OILS

T.F.A. f.o.b.

. mills...25

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LASSINE

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CO

INTERS

ay 25, 198

well organized and well known in the modern food field specializing in pulverized food, with good connections also outside of Switzerland, especially in France, Italy, Central and East Europe

SEEKS TO TAKE OVER GENERAL REPRESENTATION OR LICENSE FOR MANUFACTURING

BANK REFERENCES AVAILABLE

Offers to LATOVO, A.G.

GENFERSTRASSE 34, ZURICH 2 (SWITZERLAND)

GRIND YOUR BY-PRODUCTS The Profitable **Gruendler Way**



HASHER

North Market St., ST. LOUIS (6), MO.

The National Provisioner-May 25, 1946



Protection fitted to your job

"U. S." WORK APRON. And we mean work apron! Heavy drilled, double calendar coated. Ideal for work in the meat packing house. "U. S."RUBBER SLEEVES. Long lasting, give thorough protection to the forearms.

"U.S." RUBBER BOOTS. Leak-tested under water by internal air-pressure. Sturdy, "CLEATRED" soles with "tire tread" grip—rocker last for easy walking.

"U. S." WOMEN'S BOOTS. Comfortable, sturdy rubber boots for women in the meat packing industry.

> Sold only through Industrial and Retail Stores



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"U. S." ROYAL RUBBER FOOTWEAR



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UNITED STATES RUBBER COMPANY 1230 Avenue of the Americas . Rockefeller Center . New York 20, N. Y.

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Copenhagen, Denmark

BACK AGAIN!

FAMOUS DANISH CANNED HAMS

F.O.B. Copenhagen/N.Y. Whses.

1/2000 TONS, MEAT PATE - 4/5000 TONS, GOULASH

These offerings are for export sale only. All offers are subject to our confirmation and prior

Also note that to date we are the largest shippers of gift food parcels from Denmark containing Danish Butter, Bacon, Salami and Cheese.

Forward all inquiries to our New York office:

DANISH TRADING CO., Inc.

271 Church Street, New York I3, N.Y.

Affiliated Account: STOKBY COMPANY

TEL: WAS-1046-7 N. Y. . CABLE ADDRESSES: DANAHAM/STOKBY

New York/Copenhagen offices Mr. Axel Stokby - Managing Director



VIKING ROTARY PUMPS

"I know I will have to wait to get my Viking Rotary Pump, but I've used Vikings for many years and I know they really deliver the goods."

To the man who has been waiting for a Viking we say: They are coming faster and faster. Work on the tremendous backlog of orders is going on, day and night. The situation is improving. And please remember, everything is being done to deliver your pumps just as fast as possible.

In the meantime, ask for free bulletin 46-SS. It gives you the latest information on Viking Rotary Pumps.



DANISH TRADING COMPANY MARKET PRICES New York

OPERSED REFE CARCASSES

City Dressed Steer, heifer, good...... Steer, heifer, commercial. Steer, heifer, utility..... Cow, commercial

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 59c per cwt. for loc. dzl.

Steer, hfr., rib, choice Steer, hfr., rib, good	.2580
Steer, hfr., rib, commercial	.2280
Steer, hfr., rib, utility	.2030
Steer, hfr., loin, choice	.8130
Steer, heifer, choice	.2230
Steer, hfr., tri., choice	.2170
Steer, hfr., tri., good	.2005
50c per cwt. for delivery.	
Steer, hfr., tri., commercial	.1970
Steer, hfr., tri., utility	.177
Steer, hfr., reg. chk., choice	.244
Steer, hfr., reg. chk., good	.229
Steer, hfr., reg. chk.,	
commercial	.217

KOSHER BEEF CUTS

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

THEORY COMMITTEE
Western
Pork loins, fresh, 12 lbs. dn25%
Shoulders, regular
Butts, regular 3/8 lbs261/4
Hams, regular, under 14 lbs24
Hams, skinned fresh, under
14 lbs26
Picnics, fresh, bone in22
Pork trimmings, ex. lean32
Pork trimmings, regular191/2
Spareribs, medium
City
Pork loins, fr., 10/12 lbs271/4
Shoulders, regular
Butts, boneless, C. T32
Hams, regular, under 14 lbs24
Hams, sknd., under 14 lbs26
Picnics, bone in
Pork trim, ex. lean32
Pork trim, regular191/2
Spareribs, medium16%
Boston butts, 3/8 lbs28
DUBLUM DULLE, O/O IUB

*COOKED HAMS

	skin on, fatted.	
		46%
	skinless, fatted.	
8/down		491/9

*SMOKED MEATE

Reg. hams,	under 14 lbs
sad. hams,	over 18 lbs
Picnics, boi	ne in
Bacon, Wei	tern, 8/12 lbs
Boof tongu	es, light
Beef tongu	ea, heavy

*Quotations on pork items are fuless than 5,000 lb. lots and inche all permitted additions.

DRESSED HOGE

Hogs,	gd	. &	ch.,	1	h	đ		0	n	1	ď		1	ì	ıt	h	
May	22	2, u	nder	8	я	۶.	1	bı	в.				ď.		я	22.1	ä
81	to	99	lhs												3	99.	ä
100	to	119	Ibs.									_				93	ñ
120	to	136	lbs.													~	ñ
137	to	153	lbs.									ī	2			19.1	e.
154	to	171	lbs.										9			10.5	ñ
172	to	188	lbs.								-	Ī	Ĭ	Ī		10.	ä
~		4.000	And the same of	•		-	•	*	• •			۰	۰	٠,	٠,	884	ы

*DRESSED VEAL

LILL . II

		LIME	101	ı				
	50@275							.350
Good, 5	0@275 11	38						.254
	rcial, 506							.136
utinty,	50@275	IDE.				٠	e.	

*Quot. are for sone 9 and table 50c for del. An additional %c per cwt. permitted if wrapped in stationette.

DRESSED SHEEP AND

		-	•	••	**	-	•							
	choice													
	good .													
Lamb,	comme	PC	18	ıl						*	*	ĸ.	.,	21
Muttor	a, good	a		h	0i	e	e.					٠		35
Muttor	a, utilii	ij	4	k.	CI	01	u,	,		*	*		.,	23

*Quotations are for Zone 9.

FANCY MEATS

Congues.															
weetbr	eads,	b	ee	f.		r	УI	10	1	۱			2	21	Ę
weethr															
Beef kid	neys													19	ÿ
Lamb fr															
Livers.	beef													38	ű
Oxtails,	und	PF	%		b					9	٥.				š

t, 1, and loose basis is lots under 500 lbs., ai

	-		О	~	۰	۰	-	•		•	•					
Shop fa	t		٥	۰	۰	۰		۰		9				\$3.25	per	cwi
Breast	fat			۰	۰					۰	۰			4.25	per	cet
Edible :	suet													4.75	per	cwi
Inedible	B 8334	et		_	_	_			_	_		_	_	4.75	DAF	cwt

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended May 18, 1946, were reported as follows:

	Week May 18	Previous week	Year
	pounds	17,669,000 27,928,000	18,137,000 38,925,000
	5,617,000	4.183.000	5,624,601



STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. . Chicago Office, 332 S. Michi

Catalog In



York

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Boilers

Life-time

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Howe refrigeration means—low cost, efficient, trouble free operation—long life, with minimum maintenance expense.

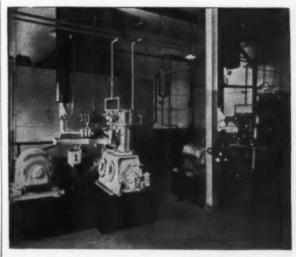
Correct design and engineering in combination with precision manufacture is a *must* in the building of Howe Refrigeration products.

Howe's 33 years of specialization in refrigeration application to meat product processing and storage requirements insures an installation that will give top performance.

A Howe plant gives you positive, automatic temperature and humidity control to meet your

HOWE Refrigeration Known the World Over

specific plant condition, along with equipment flexibility to handle peak loads economically.



2-20 TON TYPE-D HOWE COMPRESSORS

Send us inquiries for replacement equipment, a new plant addition or a complete plant.

HOWE DISTRIBUTORS LOCATED IN PRINCIPAL CITIES

HOWE ICE MACHINE CO.

2822 MONTROSE AVENUE • CHICAGO 18, ILLINOIS Exclusive Refrigeration Equipment Builders Since 1912

THE NORTH SEWAGE SCREEN

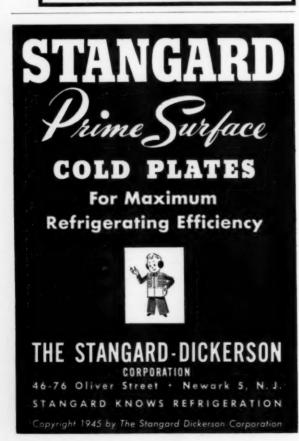
* Stops Pollution! * Saves By-Products!



- Prevents plugging of sewers and overloading sewage disposal plants
- Handles killing floor waste and paunch manure
- Ruilt in sizes to fit your plant capacity

GREEN BAY FOUNDRY & MACHINE WORKS

401 So. Broadway, GREEN BAY, WISCONSIN Write for complete descriptive folder



CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Pervin

18-20 20-25 25-30 30-35 35-40 40-30

S.P.

CASH PRICES

CARLOT TRADING LOOSE BASIS F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, MAY 23, 1946 REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	221/4	22%
10-12	221/2	22%
12-14	221/2	22%
14-16	21%	22
	BOILING HAMS	
	Fresh or Frozen	8.P.
16-18	21%	22
18-20	20%	21
20-22	20%	21
	SKINNED HAMS	
	Fresh or Frozen	S.P.
10-12	241/4	24%
12-14	241/9	24%
14-16	23 %	24
16-18	23%	24
18-20	22%	23 23
20-22	22%	23
22-24	22%	23
24-26	22%	23
25-30	22%	23
25-up	22%	23

	FAT E	AURS
	Green or	Frozen Coral
6-8	11	M THE
8-10	11	iii
10-12	11	116
12-14	11	N 22
14-16	11	15
16-18	12	56 12%
18-20	12	196
20-25	12	14 12%
	OTHER D.S.	MEATS
	Fresh o	Frozen Carel
Regul	ar plates. 11	36 100
	plates 10	1/4 100
Jowl	butts 10	17 100
Soner	e jowls 11	8. 100

BUTTTER

(Square Cut Seedless)

Fresh or Frozen

D.S. BELLIES Clear

15 % 15 % 15 % 15 % 15 %

FUTURE PRICES

Short shank 1/2c over.

PICNICS

Fresh or Frozen

MONDAY, MAY 20, THROUGH THURSDAY, MAY 24, 1946

LAR	I)			0	9	н	el	n		E	ī	i	E	h		1		0'	u	7	•	lo	вe
May																								
July																						14	.0	5ł
Sept.																	*	*				14	.0	āb
Oct.																								
Dec.				٠							6						0			0		14	.0	H)

WEEK'S LARD PRICES

		P.S. Lard Tierces	P. S. Lard Loose	Raw Leaf
		14.05b	13.05b 13.05b	12.75b
May	22	14.05b 14.05b	13.05b 13.05b	12.75b
May	24	14.05b	13.05b	12.751

Packers' Wholesale Prices

Refined lard Chicago C.	L	.0.0.	 .14.86
Kettle rend., Chicago C.	tierces.	f.o.b.	
Leaf, kettle,	rend., t	ierces.	
Neutral, tier	ces, f.o.b		
Chicago C. Shortening.			 .15.80
c.a.f			 . 16.50
Shortening, t	ierces, ()	south)	 .16.23

FERTILIZER PRICES

BASIS NEW YORK DELIVERY Ammoniates

Ammonium, sulphate, bulk a

and a suppose of the
ton, basis ex-vessel Atlantic
ports
Blood, dried, 16% per unt 139
*Unground fish scrap, dried.
Cuground usu scrap, dried,
60% protein \$1.21 per unit
f.o.b. Fish Factory.
Soda nitrate, per net ton, bulk,
"x-vessel Atlantic and Gulf
ports 30.00
in 200-lb, bags 224
in 100-lb, bags 21.00
Fertilizer tankage, ground, 10%
ammonia, 10% B. P. L.
hulk4.25 & 1k
Feeding tankage, unground, 10-
12% ammonia, 15% B. P. L.
bulk 5.10°

Phosphates

Bone meal, stenm, 3 and 50 bags, per ton, f.o.b. works. . 1428 Bone meal, raw, 44% and 50%, in bars, per ton, f.o.b. works. 648 Superphosphate, bulk, f.o.b. Baltimore, 19% per unit......

Dry Rendered Tankage

*Plus \$7.50 per ton for ceiling price, f.o.b. shipping point.

EASTERN FERTILIZER MARKETS

New York, May 22, 1946

In spite of the new increase in prices on cracklings, blood and tankage no increase in offerings was noted. Fertilizer operations are being restricted by the lack of sulphate of ammonia due to the coal strike. While the season is pretty well over there is a considerable quantity of fertilizer used in the late Spring and Summer months.

SOUTHERN LIVESTOCK KILL

Livestock slaughtered is packing plants and abatters during April, 1946, in Albama, Florida and Georgia amounted to:

								Apr., 1946
Cattle								27,282
Calves								12,026
Hogs .	. 0			0				101,039
Sheep .			*	*	*	*		2,062

Meat has what it takes!

BEEF . PORK . VEAL . LAMB HAMS . BACON . SAUSAGE LARD • CANNED MEATS • Sheep, hog and beef casings

Morrell meat

TS

Possice

BELLIES

RICES

ELIVERY

n, bulk, id Gulf od Gulf 30.00 82.40 82.40 83.00 nd, 10% P. L. 4.25 & 10:

4.25 & m und, 10-. P. L., 5.09

and 50 works...\$42.0 nd 50%, ...works. 40.0 .o.b.

and.....\$1.59 r ceiling pries,

ankage

RN

KILL

ghtered in d abattoirs 46, in Ala-

nd Georgia

it takes! ay 25, 196 JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

NEVER TAKE SALT FOR GRANTED!

grade, the right grain, the right amount of salt?

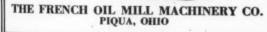
Are you using the right answers based on your individual requirements. Absolutely no obligation, Does it meet your needs of course. Simply write 100%? If you're not sure, the Director, Technical we'll gladly give you the Service Dept. IY-11.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

FRENCH HORIZONTAL MELTERS

Are Sturdily Built.

Cook Quickly Efficiently.



COMPLETE SYSTEMS FABRICATED

MEAT TRACKING SYSTEMS OVERHEAD TRACK SCALES MEAT HOOKS and TROLLEYS SWITCHES - SHELVING **ELECTRIC and CHAIN HOISTS** MONORAIL SYSTEMS **CRANES - TROLLEYS**



For Information **PHONE or WRITE**

NEW YORK TRAMRAIL CO. INC. 345-349 RIDER AVE.

Melrose 5-1686

New York 51, N.Y.

Packinghouse Equipment built by ST. JOHN . TABLES . TRUCKS . TROLLETS . GAMBRELS . HAND TOOLS . SPECIALTIES



Now! SHELF TRUCKS BY ST. JOHN

#161 is the Standard Type as shown. Photograph shows both wire mesh and flat shelf; available either way. Other special models made on request.

Order now, for prompt delivery



For Details and Prices

ORDER NOWI

E. G. JAMES COMPANY

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—There is considerable uncertainty in the tallow and grease markets, with volume of trading very thin. Rumors have been circulating that there will be an increase in ceilings and most of the trading is being contracted with escalator clauses. Some producers, however, are hesitant to make any commitments until there is definite word of some adjustment in prices. To date there has been no news from Washington, Meanwhile, slaughter of hogs is tapering off and will probably continue very light until the fall season. The cattle volume is also very low, but some increase is expected in marketings because of the growing shortage of feed and the fact that it is now more profitable to sell grains as a

While volume of movement was very light this week most every grade of tallow and grease appeared in the selling list. Tallow sales included choice at 8%c; prime, 8%c; special 8½c, and lower grades all at maximum prices. Sales of grease included choice white, 8%c; A-white, 8%c; B-white, 8½c and yellow at 8%c. All prices are f.o.b. shipping point.

NEATSFOOT OIL.—Production is reported to be very light and the available supply on the market is being absorbed at full ceiling prices.

OLEO OIL.—There are urgent orders in the market for oleo oil, but no product is being offered. Extra oleo oil is quoted at 13.04c and prime oleo oil at 12.75c, both in tierces.

STEARINE.—No sales of stearine are reported and prices are holding at full ceiling levels.

GREASE OIL.—Supplies light and market well sold up. No. 1 oil is 14c; prime burning, 154c, and acidless tallow oil, 13%c.

VEGETABLE OILS

An active demand continues for all vegetable oils, but the supply is lighter than ever, with the majority of buying orders going over unfilled. Reports of bids above the ceiling are now common as the buying side tries desperately to secure supplies. There is little hope of any increase in offerings in the immediate future and prospects are that the market will remain in a tight position for the balance of the year.

SOYBEAN OIL.—A few tanks of soybean oil were reported moving on previous orders, but most of the mills are closed down for the summer due to lack of beans. Some orders are being offered for oil to be exported in exchange for olive oil, but no trading is reported on that basis.

OLIVE OIL.—The actual importing of olive oil appears to be a little closer now with a promise of oil from Spain. Export licenses are awaited and may be issued within the next week. However, there may be some trouble in obtaining soybean oil which must be shipped in order to secure the olive oil. Spanish authorities state that their oil will be sent just as soon as they are notified that the soybean oil is afloat. Meanwhile, the market is without action due to lack of supplies. Holdings in this country are now about the lightest on record.

PEANUT OIL.—No action is reported in this market with most mills closed down until after the harvest season. Plenty of standing orders for oil are reported on hand at ceiling price at time of shipment.

CORN OIL.—No increase in offerings of corn oil is indicated and market shipments are very light.

COTTONSEED OIL.—Production of cottonseed oil is extremely light and both the spot and futures market are at a standstill.

BY-PRODUCTS MARKETS

Blood

Unground, loose Amman
Digester Feed Tankage Materials
Unground, per unit ammonia San
Liquid stick, tank cars. 26

Packinghouse Feeds

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Bone Meal (Fertilizer Grades)

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Steam,	ground,	3	æ	50	@36.to
Steam,	ground,	2	å	26 35.00	n.Kg

Fertilizer Materials

*****	Per im
High grade tankage, ground	
10@11% ammonia\$	3,85@ 4.66
Bone tankage, unground, per ton	0.00031.0
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

Hard	pressed	and	ex	pel	lle	er	ı	m	gro	H	nd			Policia.
55%	protein (or le	88.										 	 \$1.50
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Gelatine and Glue Stocks

Calf trimmi	ngs (lin	ned)	 		 .\$1.00**
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Winter	DEDC	eased.	STREET	. Ib							4

*Plus \$7.50 per ton for ceiling price, f.s.b. #

ping point.
*Denotes ceiling price, f.o.b. shipping paint.
*Based on 15 units of ammonia.

‡Delivered Chicago.

Willibald Schaefer Company

ASSOCIATE MEMBER:
MATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

ST. LOUIS 7, MO.



CHESTNUT 9630
TELETYPE
WESTERN UNION PHONE

HIDES AND SKINS

Packers expected to defer May hide trading until month's figures complete—Traders depending on small packer market to fill permits—Argentine export permits suspended following disclosure of heavy Russian buying of hides.

KETS

Unit

Carlois, per tos ...\$94.4196 ...\$1.0296 ...\$0.2596 ...\$0.0096 ...\$0.4296 ...\$0.0006 ...\$0.0006

Per ton

Per im

3.85@ 4.m 30.00@31.m 4.25@ 4.h

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May 25, 11

terials

Chicago

HIDES.—The new buying permits will be valid for trading on Monday, May 27, but from present indications it is likely that trading will be confined to the small packer and country market during the first week. Some of the local packers, and several of the outside packers, have indicated that they would defer selling hides until the second week, when they have complete killing lists for the month in hand.

Reports from packers throughout the Mid-west do not bear out the optimistic press releases from the OPA as to how well the slaughter quota regulations are working. Steadily declining cattle kill is reported in most instances, due to inability to buy cattle, especially the lower grades, at prices in compliance with OPA regulations.

The USDA Meat Board this week estimated the federally inspected cattle

slaughter for week ended May 18 at 159,000 head, 9,000 below the 168,000 reported for previous week, 77,000 or 33 per cent under same week a year ago, and 30 percent under the 1944 total.

The general expectation is that the permits will probably be reduced this month but traders have been active in lining up available small packer and better country offerings, in the belief that the permits will have to be filled in those markets.

The small packer market was left closely sold up during the last trading at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands; bulls sold at 11½c for natives and 10½c for branded bulls.

The Pacific Coast market was short of April hides and sold up tight at the local ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

Late in the last trading period, buyers of country hides were less discriminating in regard to weight, paying the full ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less. Country bulls moved generally at 11@11½c, basis natives. Some country dealers have indicated they are in no hurry to put out offerings during the coming

trading period, in view of the good outlet which seems to be assured.

FOREIGN WET SALTED HIDES.-There were reports early this week that recent sales in the South American market to Russia involved some 50,000 Argentine frigorifico steers and around 100,000 type hides, presumably at prices higher than those recently established by the International Hide and Leather Committee. Later, the Argentine government was reported to have suspended the issuance of export licenses for hides and leather temporarily, to protect their own tanners against aggressive buying by Mexican, Cuban and Russian buyers. Between 1940 and 1945, Argentine leather production has expanded over 100 percent, according to the Dept. of Commerce.

CALF AND KIPSKINS.—The USDA Meat Board estimates federally inspected calf slaughter for week ended May 18 at 94,000 head, being 6,000 under previous week, 25,000 under same week last year, and 23 percent under same week of 1944. All packer, city and country calf and kipskins cleared last month at full ceiling prices, with most packers and cities moving on basis of New York trim and selection. A strong market is anticipated.

SHEEPSKINS.—Packer shearlings continue in active demand at full ceiling prices; total of seven cars were reported this week, No. 1's at \$2.15, No. 2's \$1.90, and No. 3's \$1.00. Clips are compara-



"BOSS" Jumbo Hasher

and Washer in

For complete and even disintegration of offal in the cooker and elimination of all foreign, detrimental substances, hash and wash with "BOSS" equipment. Sizes and styles to fit any layout. Wide range of capacities. Write for literature containing illustrations and specifications.

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tively scarce now but a few were reported included at \$3.35@3.65, depending upon selection and points. Demand for pickled skins continues in excess of offerings; market quoted \$7.75@8.00 per doz. packer production. Packer wool pelts are quoted around \$4.00@4.10 per cwt. liveweight basis; offerings are limited and season well over. Couple sales of California spring lambs have been reported recently at \$2.65@2.75 each on the West Coast; supplies appear limited.

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture during February, 1946, compared with the corresponding period a year earlier.

Ingredient schedule of uncolored oleomargarine:

Feb., 1946 lbs.	Feb., 1945 lbs.
Butter culture 78	31
Butter flavor 383	381
Citric acid 205	188
Corn oil 626,888	879,384
Cottonseed oil	22,949,725
Derivative of glycerine 83,245	92,374
Diacetyl 93	74
Estearine 10,528	7,318
Lecithin 51,216	58,531
Milk 7,315,508	8,410,107
Monostearine 30,934	33,548
Neutral lard 222,855	590,526
Oleo oil 248,747	695,037
Oleo stearine 195,065	216,482
Oleo stock 27,674	63,057
Peanut oil 1,966,021	1.056,283
Salt 1,341,193	1,477,582
Soda (benzoate of) 28,548	29,382
Soya bean oil	12,411,151
Soya bean stearine	1,512
Tallow 1,800	***
Soya flakes	366
Vitamin concentrate 8,006	10,273
Total44,009,610	48,983,312

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	y 24,1946	week	1945
Hvy. pat. strs. Hvy. Tex. strs.	@1514	@1514	@1514
Hvy. butt brnd'd strs Hvy. Col. strs.	@14%	@1414	@141/4
Ex-light Tex.	@15	@15	@15
Brnd'd cows Hvy. nat. cows.	@1414 @1514	@141/4 @151/4	@1414
Lt. nat. cows Nat. bulls	@151/2 @12 @11	@15% @12 @11	@151/2 @12
Brnd'd bulls Calfskins22 Kips, nat		2314 @27	2314 @ 27
Kips, brnd'd Slunks, reg	@1716 @1.10	@1714 @1.10	@1714 @1.10
Slunks, hris	@55	@55	@55

CITY AND OUTSIDE SWALL PACKERS

Nat. all-wts	@15	@15	@15
Brnd'd all-wts.	6214	@14	@14
Nat. bulls	@1114	@1114	@1114
Brnd'd bulls	@10%	@10%	@10%
Calfskins20	14 @23	201/2@23	2014@28
Kips, nat	@18	@18	@18
Slunks, reg	@1.10	@1.10	@1.10
Slunks, hris	@55	@55	@55
4.85 4.44			

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. strs	@15		@15		@15
Hvy. cows	@15		@15		@15
Buffs	@15		@15		@15
Extremes	@15	44	@15		@15
Bulls11 Calfskins16	@11%	11	@111%	16	@1114
Kipskins	@16	10	@16	10	@16
Horsehides6.5	008.00	6.5	0@8.00	6.50	008.00
All country hide	a and ak	ing c	moted or	n fiet	hasis

SHEEDSKINS

Pkr. shearlgs.. @2.15 @2.15 2.00@2.15 Dry pelts.....244@254 244@254 24 @244

FRIDAY'S CLOSING

Provisions

Trading in the provision market we very limited, due in part to scarcity of product offerings and also the inability to move meats because of the rail strike. Demand is far from satisfied and all quotations are holding at ceiling levels.

Cottonseed Oil

The market was quiet, with no sales. Spot 14.31n; May, July, September, October and December 14.31b.

DIRECTORY CHANGES

The following Meat Inspection Directory changes have been issued by the Production and Marketing Administration, MID, through notice No. 10.

Meat Inspection Granted: Quality Beef Co., 5 and 7 W. Henrietts st. Baltimore 30, Md.; Lewes Packing Ca. Box 208, Lewes, Del.; Certified Markets, Inc., 2026 So. Rosemead st., Rose mead, Calif.; Mobley Packing Co. P. O. box 1116, Albuquerque, N. Mex. Lubbock Packing Co., 602 East 196 st., Lubbock, Tex.; Cherryvale Ice Ca. Cherryvale, Kans.; The Schmidt Prvision Co., Matzinger Road, Toleda Ohio; Zuman Abattoir, Oak Tree Read mail P. O. box 314, Iselin, N. J.; Palme Packing Co., West Candelerias st., mail P. O. box 658, Albuquerque, N. Mex. Schaake Packing Co., box 627, Ellers burg, Wash.; H. A. Smith Packing Plant, 2731 Dove st., Port Huron, Mich. Lorain-Elyria Packing Co., R. D. No. 3 Elyria, Ohio; The Meuser-Imhoff Parting Co., 42 W. Jenkins ave., Columbs 7, Ohio; Roseland Farm & Mfg. Co., 33 E. Gay st., Warrensburg, Mo.; Greenwood Packing Plant, No. 1 Abatton. Greenwood, S. C.; Starkey Packing Ca. Clovis, N. Mex.; Fall River Meat Ca. Fall River Mills, Calif.; Penn Beef Co. 215 West Norris st., Philadelphia 2 Pa.; Prattsville Packing Co., Ir. Prattsville, N. Y.; Greater Omale Packing Co., 5100 So. 26th st., Omaha 7. Nebr.; M. D. Newton, Wellsville, Kana. Max Wallenstein, South Burlington, Th

Meat Inspection Withdrawa: Winner Packing Co., S. Henderson st., Led Haven, Pa.; Harrow-Taylor Butter Co. 14 Broadway, Kansas City 6, Ma: Walker's Packing House and Market. Chaffey and Grove sts., Upland, Calff. American Meat Co., 2448 Broadway, Kansas City 8, Mo.; Hoosier Abattis. 621 West Ray st., Indianapolis, Ind. Detroit Packing Co., 1120 Springweb ave., Detroit 9, Mich.; Finley Packing Plant, McConnelsville, Ohio; Georg Provision Co., 663 Seneca st., Buthan N. Y.

Meat Inspection Extended: Golda Oak Packing Co., 1233-1237 George d.

NEVERFAIL

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"The Man Who Knows"



"The Man You Know"

Pre=Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it preseasons as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouthmelting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

H. J. MAYER & SONS CO., INC.

6819 S. Ashland Ave., Chicago 36, 111.

In Canada: H. J. Mayer & Sons Co., Limited, Windsor, Ontario

Chicago 13, Ill., to include Columbia Corned Beef Co.

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Change in Name of Official Establishment: The Kroger Co., South Broadway, Scottsbluff, Nebr., instead of Cook Packing Co., Inc.; Emmet Packing Co., Inc., 324 Astor st., Newark 5, N. J. in-stead of Astor Packing Co.; Sinai Kosher Sausage Corporation, 3351-3359 S. Halsted st., Chicago 8, Ill., instead of Sinai Kosher Sausage Factory, Inc.; Evergreen Meat Co., 352 Johnson ave., Brooklyn 6, N. Y., instead of Federated Meat Corporation; Samar Trading Corp., 225 Pacific st., Newark 5, N. J., instead of Thomas Packing Co.; Jackson's Mexican Food Products, 4717 Miller ave., Bethesda, Md., instead of Steadman's Mexican Food Products; The Kroger Co., 1047 Summer st., Cincinnati 4, Ohio, instead of The Kroger Grocery & Baking Co.; Noble's Independent Meat Co., Pine st., mail P. O. box 127, Madera, Calif., instead of In-dependent Meat Co.; Cross Bros. Meat Packers, Inc., 3600-3618 N. Front st., Philadelphia 40, Pa., instead of Cross Bros.; Fulton Packing Co., Inc., 71-75 Paris st., Newark, N. J., instead of David Bernstein, Inc.; Streator Packing Co., Inc., 804 James st., Streator, Ill., instead of Northern Packing Co.; Independent Meat Dealers Cooperative, Inc., Hurley Road, Route 209, Kingston, N. Y., instead of Kingston Dressed Beef Co.: Victory Provision Co., Inc., 3833 So. Halsted st., Chicago 9, Ill., instead of S. Sorich & Sons; Cross Bros. Meat Packers, Inc., 20-24 N. Delaware ave., Philadelphia 6, Pa., instead of Cross Bros.; Kornblum Packing Co., 2nd and Meyers ave., Kansas City 18, Kans., instead of U. S. Packing Co., Inc.; Hygrade Food Products Corporation, 719 Callowhill st., Philadelphia 3, Pa., and Dunlevy-Franklin Corp., A. Fink & Sons Co., Inc., Parker-Webb Co., Klinck Packing Co., F. Schenk & Sons, Inc., Hod Carmel Kosher Provision Co., Inc., Dold Packing Corpora-tion, Sullivan Packing Co., Inc., and Batchelder & Snyder, Inc., instead of Standard Provision Co.; Leonard Packing Corp., Chester, N. Y., instead of Frank J. Murray Co., Inc.

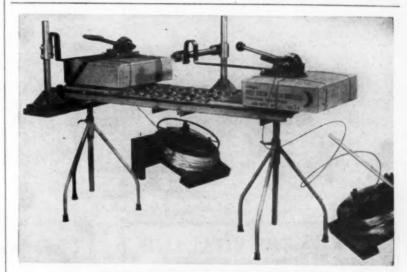
CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 18, 1946, were 8,387,000 lbs.; previous week 5,375,000 lbs.; same week last year 6,831,000 lbs.; January 1 to date 159,866,000 lbs.; a year earlier, 158,815,000 lbs.

Shipments of hides from Chicago for week ended May 18, 1946, were 4,208,000 lbs.; previous week 5,206,000 lbs.; same week last year 3,607,000 lbs.; January 1 to date 86,144,000 lbs., compared with 91,315,000 lbs. same time last year.

Don't store ammonia in shipping cylinders. Charge it into the system and return the empty cylinders. Keep them at work for you.





Standard T Model and Model LH in Combination

Watch the Costs Go Down

The savings typical of wire tying are increased by the use of Inland Wire's Standard T Model or Model LH wire tying machine. These models, because of the high speed they allow, and using high tensile or soft wire from standard coils, give the most economical hand-strapping operation—and we can demonstrate that fact.

For wooden boxes and export crates, corrugated and fibre boxes, or pallet loads, use an Inland Wire Products wire tying machine—and watch costs go down.

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Inland Wire Products Co. 3947 S. Lowe AVE., CHICAGO 9

LIVESTOCK MARKETS Weekly Review

Supply of Commercial Feeds to Be Small This Summer—USDA

Commercial supplies of feed probably will be smaller this summer than last, the government states in a review on the feed situation. Some increase in commercial supplies of feed grain is likely as a result of higher prices, but supplies probably will not be as large as last summer. By-product feed production will be smaller during the next few months than a year ago, reflecting chiefly lower output of wheat millfeeds and brewers' and distillers' dried grains.

Commercial mixed feed output will be reduced about 20 per cent, in line with the current restrictions under government regulations. These smaller commercial supplies of feed will increase the procurement problems of livestock producers in deficit feed areas, and of processors.

Utilization of feed grains was unusually large during the first half of the present feeding season. The aggregate disappearance of corn, oats and barley per grain consuming animal unit on farms January 1 was about 8 per cent greater during October-March than during the corresponding period a year ago, and nearly 16 per cent more than the 1938-42 average.

Use of wheat for feed during this sixmonth period, amounting to about 170,000,000 bushels, including wheat in mixed feed exports, was 28 per cent more than a year earlier.

The combined stocks of corn, oats, and barley on farms and at terminal markets on April 1 were 10 per cent smaller than a year earlier. Stocks of corn were 10 per cent smaller than a year earlier and the smallest for April 1 since 1937. Barley stocks on April 1 were nearly 24 per cent smaller than a year earlier, and the smallest for that

date since at least 1940. Oats stocks, however, were 38 per cent larger than a year earlier, and the largest for the date on record.

Carry-over stocks of hay on farms on May 1 totaled 16,500,000 tons, 36 per cent more than on May 1 last year, and the largest on record.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, during April, 1946, by stations compared with a month ago and with the five year average:

TIC			
rk		8	heep and
Cattle	Calves	Hogs	Lambs
53,016	37,944	181,113	193,376
17,016	1,665	94,455	9,990
AL			
39,608	12,565	220,539	16,780
47,013	20,965	308,777	133,257
61,229	136,361	326,258	41,796
12,430	15,768		42,394
25,927	660		33,556
38,375	2,076	161,914	86,648
24,909	10,534	111,934	86,698
27.839	16,497	624,323	135,884
8.544	6.631	67.057	537
18, 197	5,605	187,425	271,179
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892,473	481,120	4,364,341	1,469,917
	rk Cattle 53,016 17,016 AL 39,668 47,013 61,229 12,430 25,927 38,375 24,900 27,839 8,544 18,197 22,155 69,522 714,860 903,712	rk Cattle Calves 33,016 37,944 17,016 1,665 AL 39,606 12,565 47,013 20,965 61,229 136,361 12,430 15,768 23,927 80,375 2,076 27,839 16,497 8,544 6,631 22,155 764 69,522 11,497 714,860 445,049 903,712 484,259	rk Cattle Calves Hogs 53,016 37,944 181,113 17,016 1,665 94,455 AL 39,696 12,565 220,539 47,013 20,965 308,777 61,229 136,361 326,258 12,430 18,768 262,871 24,900 10,534 111,934 27,839 16,497 624,323 8,544 6,631 67,057 18,197 5,605 187,425 22,155 794 53,156

Other animals slaughtered during April 1946: Horses, 9,946: Goats, 3,573: April 1945: Horses, 5,195: Goats, 4,058. Percentages based on corresponding period of 1945, March 1946, and 5-yr.

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MEAT PRODUCTION IS DOWN AS SLAUGHTER TOTALS ARE SMALLER

Meat production under federal inspection for the week ended May 18 totaled 239,000,000 lbs., the USDA Meat Board reported. Production was 6 per cent below the 255,000,000 lbs. in the preceding week and 12 per cent below the 272,000,000 lbs. produced during the corresponding week of last year.

Slaughter of cattle under federal inspection was estimated at 159,000 head, 9,000 below the 168,000 a week earlier, 77,000 or 33 per cent below 236,000 a year ago and 30 per cent below 194. Beef production was calculated at 85,000,000 lbs., 6,000,000 lbs. under last week and 40,000,000 lbs. below the 125,000,000 lbs. a year ago.

Calf slaughter was estimated at 94,000 head, 6,000 below last week, 25,000 below the corresponding week last year, and 23 per cent below 1944. Output of inspected veal was 8,000,000 lbs, the same as last week and 4,000,000 lbs, below the corresponding week last year.

The number of sheep and lambs slaughtered for the week was estimated at 300,000 head, 5 per cent above the 285,000 for the preceding week, 30 per cent below the 428,000 for the same period last year, and 26 per cent below 1944. Production of inspected lamb and mutton amounted to 13,000,000 lbs. compared with 12,000,000 lbs. for the preceding week and 18,000,000 lbs. for the corresponding week last year.

Hog slaughter was estimated at 917,000 head, 6 per cent below the 973,00 head slaughtered during the preceding week, and 22 per cent above the 750,00 for the same week in 1945 but 39 per cent below 1944. Estimated production of pork was 133,000,000 lbs., which was 8 per cent below the 144,000,000 lbs last week.



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INDIANAPOLIS, INDIANA



LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on May 23, 1946, reported by Office of Production & Marketing Administration:

H00S (quetations based Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:				
Good and Choice: 120-140 lbs. \$14.25-14.85 140-160 lbs. \$14.50-14.85 160-180 lbs. \$14.85 only 180-200 lbs. \$14.85 only 200-220 lbs. \$14.85 only 200-220 lbs. \$14.85 only 200-220 lbs. \$14.85 only 200-240 lbs. \$14.85 only 240-270 lbs. \$14.85 only 240-280 lbs. \$14.85 only 24	\$14.80 only 14.80 only 14.80 only 14.80 only 14.80 only 14.80 only 14.80 only 14.80 only 14.80 only 14.80 only	14.50 only 14.50 only 14.50 only 14.50 only 14.50 only 14.50 only 14.50 only 14.50 only 14.50 only	14.25-14.50 14.45-14.55 14.55 only 14.55 only 14.55 only 14.55 only 14.55 only 14.55 only 14.55 only	\$
Medium: 160-220 lbs 13.50-14.85	14.25-14.80	14.00-14.50	14.25-14.53	14.25-14.60
SOWS:				
Good and Choice: 270-300 lbs 14.10 only 300-330 lbs 14.10 only 330-360 lbs 14.10 only 360-400 lbs 14.10 only	14.05 only 14.05 only 14.05 only 14.05 only	13.75 only 13.75 only 13.75 only 13.75 only	13.80 only 13.80 only 13.80 only 13.80 only	13.85 only 13.85 only 13.85 only 13.85 only
Good: 400-450 lbs 14.10 only 450-550 lbs 14.10 only	14.05 only 14.05 only	13.75 only 13.75 only	13.80 only 13.80 only	13.85 only 13.85 only
Medium: 450-550 lbs 11.50-13.50 PIGS (SLTR.):	13.25-14.05	13.25-13.75	13.50-13.80	13.60-13.85
Medium to Choice: 90-120 lbs 12.00-14.85	14.25-14.80		*******	

90-900 lbs. . . . 16.50-17.50 16.25-17.00 16.25-17.00 16.35-17.25 16.50-17.50

SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

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May 18

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May 25, 198

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THE MAN TON	10.00-11.00	10.20-11.00	10.20-14.00	10.30-11.20	10.00-17.00
900-1100 lbs	17.00-18.00	16.50-17.35	16,50-17,50	16.65-17.50	16,75-17,70
1100-1300 lbs	17.25-18.00	16.50-17.50	16.75-17.50	16.75-17.50	16.75-17.70
1300-1500 lbs	17.25-18.00	16.50-17.50	16.75-17.65	16.75-17.50	16.75-17.70
STEERS, Good:					
700- 900 lbs	15,75-16,50	15.00-16.25	15.00-16.25	15,25-16,50	14.50-16.75
960-1100 lbs	16.00-17.00	15.25-16.50	15.25-16.50	15.50-16.75	14.75-16.75
1100-1300 lbs	16.25-17.25	15.50-16.50	15.50-16.65	15,75-16,75	14.75-16.75
1300-1500 lbs	16.25-17.25	15.50 - 16.50	15.50-16.65	16.00-16.75	14.75-16.75
STEERS, Medium:					
700-1100 lbs	13.50-16.00	12.75-15.25	12,25-15,00	13,00-15.00	12.00-14.75
1100-1300 lbs	14.00-16.25	13.25-15.50	*******	14.00-15.25	12.25-14.75
STEERS, Common:					
700-1100 lbs	11.50-14.00	11.25-13.25	10.75-12.00	11.50-12.75	10.25-12.25
HEIFERS, Choice:					
600- 800 lbs	16.50-17.25	16.00-17.00	16.00-16.75	16.25-17.00	16.00-17.25
800-1000 lbs		16.50-17.25	16.25-17.25	16.25-17.25	16.25-17.50
HEIFERS, Good:					
600- 860 lbs	15.75-16.50	14.75-16.00	14.50-15.75	15.00-16.25	14.00-16.25
800-1000 lbs	16.00-17.00	15.00-16.50	14.75-16.00	15.25-16.25	14.00-16,25
HEIFERS, Medium	12				
500- 900 lbs	13.00-15.75	11.75-14.75	11.50-14.25	12.00-14.75	11.50-14.00
HEIFERS, Common	n:				
500- 900 lbs	10.50-13.00	10.50-11.75	10.50-11.25	10.75-12.00	9.50-11.50
COWS, All Weight	s:				
Good	14.00-15.00	12.50-14.25	12.50-14.25	12.50-14.00	12.00-13.50
Medium	12.75-14.00	10.75-12.50	11.00-12.50	10.75-12.50	9.75-12.00
Cutter & Com	7.75-12.75	8.00-10.75	7.75-11.00	8.50-10.75	7.75- 9.75
Canner	7.00- 8.00	7.00- 8.00	7.00- 7.75	7.25- 8.50	6.50- 7.75
BULLS (Ylgs. Exc	d.), All We	ights:			
Beef, good	13.50-15.00	13.50-14.25	13,00-13,85	13.60-14.00	12.50-14.25
Sausage good	12.50-13.50	12,50-13,50	12.25-13.00	12.75-13.75	11.50-12.75
Sausage, med	11.50-12.50	11.50-12.50	11.25-12.25	11.00-12.75	10.00-11.50
Sausage, cut. &					
com	10.00-11.50	9.00-11.50	9.00-11.25	9.00-11.00	8.50-10.00
VEALERS:					
Good & choice	14.50-17.00	13.00-17.25	13.00-15.00	14.50-17.50	13.50-16.50
Com. & med	9 00.14 50	9.75-12.00		9 50-14 50	

com.	10.00-11.50	9.00-11.50	9.00-11.25	9.00-11.00	8.50-10.00
VEALERS:					
Good & choice Com. & med Cull	14.50-17.00 9.00-14.50 8.00- 9.00	13.00-17.25 9.75-13.00 7.00- 9.75	13.00-15.00 9.50-13.00 8.00- 9.50	14.50-17.50 9.50-14.50 7.00- 9.50	13.50-16.50 9.50-13.50 6.00- 9.50
CALVES:					
Good & choice Com. & med Cuil	10.00-13.50	13,00-16,00 9,50-13,00 6,50- 9,50	12.00-14.50 9.50-12.00 8.00- 9.50	14.00-16.50 9.50-14.00 7.00- 9.50	**********

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Wooled):					
Good & choice Med. & good Common	16.85-17.50	14 50 10 00	16.25-16.75 14.50-16.00 12.25-14.00	16.00-17.25 14.75-15.75 18.25-14.50	16.50-17.2 14.25-16.2 11.00-14.0
LAMBS (Shorn):				20.20 24.00	22.00 22.0
Good & choice Med. & good	14 50 15 75	54 00 15 50	15,50-16,50 14,00-15,50	15.25-16.50 14.00-15.00	16.00-16.3 13.75-15.3
Common	*********	11.50-13.50	********	11.00-13.75	11.00-13.5

Quotations on slaughter lambs of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades.

CANNED MEATS - "PANTRY PALS"

tahl-Meyer

MEAT PRODUCTS OF THE HIGHEST QUALITY

STAHL-MEYER, INC.

Peerla Packing Co. U. S. YARDS PEORIA, ILL.

Executive Offices 172 E. 127th STREET NEW YORK 35, N. Y. Brooklyn Division 1125 WYCKOFF AVE. BROOKLYN 27, N. Y.

FERRIS HICKORY SMOKED HAM and BACON

SOUTHEASTERN LIVE STOCK ORDER BUYERS

223 EXCHANGE BUILDING BOURBON STOCK YARDS

LOUISVILLE 6, KENTUCKY

OFFICE TELEPHONES JA CKSON 6492-1835

DAVE ROSENSTOCK CO.

Omaha, Nebraska

Experienced BUYERS and SELLERS

All Kinds of Fat Cattle - Stockers and Feeders Try Us For Real Satisfaction

For Service and Dependability

E. N. GRUESKIN CO.

CATTLE ORDER BUYERS SIOUX CITY, IOWA

C. ELMER STEINBECK CO.

Live Stock Order Buyers

SIOUX CITY

(TELEPHONE 8-1283)

IOWA

Long Distance 518

- Bridge 6261

- · Phone ·
- HOGS ON ORDERS SHIPPED EVERYWHERE
- WE SELL STOCK PIGS

- . NO ORDER TOO SMALL OR TOO LARGE
- . WE SERVE THE SOUTH

L. SPARKS & CO. NATIONAL STOCK YARDS - ILLINOIS



PORK PRODUCTS—SINCE 1876 The H. H. MEYER PACKING CO.

Cincinnati, Ohio

Superior Packing Co.

Price

Quality

Service

Chicago



St. Paul

DRESSED BEEF RONELESS BEEF and VEAL

Barrel Lots

Wilmington Provision Company

CATTLE - HOGS - LAMBS - CALVES TOWER BRAND MEATS

> U. S. GOVERNMENT INSPECTION WILMINGTON, DELAWARE



Liberty Bell Brand

Hams-Bacon-Sausages-Lard-Scrapple F. G. VOGT & SONS, INC. - PHILADELPHIA, PA.

PHILADELPHIA BONELESS BEEF CO.

223 Callowhill Street • Philadelphia 23, Pa.

RECEIVERS OF Straight and Mixed Carload Shipments

BEEF AND PORK

B.A.L.PST.13

CANNING MACHINERY

FRUITS · VEGETABLES · FISH · Etc.

DEHYDRATING EQUIPMENT

A.K.ROBINS & CO.INC.

BALTIMORE, MD.

WRITE FOR CATALOGUE

BEEF • BACON • SAUSAGE • LAMB **VEAL • SHORTENING • PORK • HAM** VEGETABLE OIL •

=THE WM. SCHLUDERBERG - T. J. KURDLE CO.= MAIN OFFICE-PLANT and REFINERY

3800-4000 E. BALTIMORE ST. BALTIMORE, MD.

RICHMOND, VA. ROANOKE, VA.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended May 18, 1946.

CATTLE

	Week ended May 18	Prev.	Cor. week, 1945
Chicagot	6,600	5,586	18,699
Kansas City		4,620	9,408
Omaha*		10,572	22,247
East St. Louis.		2,304	5,512
St. Joseph		2,581	3,589
Sioux City		5,460	10,364
Wichita*		2,662	1,699
Philadelphia		3,570	2,073
Indianapolis		514	991
New York &	201		
Jersey City	12,587	13,026	10.943
Okla. City*		1,125	3.250
Cincinnati		4,942	4,674
Denver		5,338	6,784
St. Paul		10,397	11.665
Milwaukee		2,462	2,575
Total	69,703	75,159	114,473
*Cattle and	anlean		

HOGS

83,837	85,163	63,210
84,511		28,695
35,644		32,784
68,579		54,953
19,157	22,015	10,501
22,504	23,147	17,744
3,525	4,732	3,263
11,995	14,463	11,655
19,544	19,074	19,503
47,625	51,806	38,691
8,014	8,907	7,663
11,485	15,529	12,208
11,229	13,058	12,091
18,672	19,823	14,709
4,230	4,185	3,431
400.551	428,226	319,007
	\$4,511 35,644 68,579 19,157 22,504 3,525 11,995 19,544 47,625 8,014 11,485 11,229 18,672 4,230	54,511 34,821 55,644 38,382 68,579 73,121 19,157 22,015 22,504 23,147 3,525 4,732 11,995 14,463 19,544 19,074 47,625 51,806 8,014 8,907 11,485 15,529 11,229 18,058 18,672 19,823

¹Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
Chicagot	6,838	4,549	11,428
Kansas City	9,258	9,459	28,073
Omaha	9,391	6,344	34,396
East St. Louis.	3,361	2,993	4,454
St. Joseph	7.513	6,045	16,665
Sioux City	3,387	4,446	11,544
Wichita	1,897	1,484	5,286
Philadelphia	2,554	2,153	2,842
Indianapolis	249	722	1,896
New York &			
Jersey City	33,502	29,992	36,058
Okla. City	15,613	10,904	8,390
Cincinnati	307	535	754
Denver	8,929	6,760	11,686
St. Paul	2,397	3,031	2,045
Milwaukee	196	427	486
Total	105,392	89,844	176,003

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, May 20, 1946:

CATTLE:

None on sale.

Steers, gd. & ch\$ 18.25 Cows, com. & med 10.50@13.00 Cows, can. & cut 9.00@10.50
Bulls, com. & gd 12.50@14.00 CALVES:
Vealers, med. to ch\$ 18.60 Calves, com. to med 13.50@14.50
HOGS:
Gd. & ch\$15.30
LAMBS:

Receipts of salable livestock at Jersey City and 41st St., New York Market for week ended May 18, 1946:

Cattle Calves Hogs* Sheep Salable 641 867 149 567 Total (incl. directs) .. 5,961 6,837 20,979 24,317

Previous week: Salable . . 320 1,345 230 109 Total (incl. directs) .6,207 6,738 23,100 12,070 *Includes hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production &

Des Moines, Ia., May 21. At the 19 concentration yard and 11 packing plants in Iom and Minnesota, hog price were generally steady for the week

Hogs,	good	to	choice:
160	100 11		

160-180	10	0	0	0	0	0	0	۰	0	۰	.\$13.75@14.6
180-240	lb	0	0		٠	۰			۰	۰	. 14.20@14.c
240-330	lb		٠			۰					. 14.20@14#
330-360	lb		0	0	0	0	0	0	0	0	. 14.20@14.6
Sows:											

Receipts of hogs at Com Belt markets, for the week ended May 23, were as fellows.

							This week	Same day last wk.
May	17.						.23,000	20.00
May	18.						.26,800	29.80
May	20.						.43,500	45.8m
May	21.						.34,800	21.86
May	22.						.25,200	16.00
May	23.						.26,300	36.76

RECEIPTS AT CHIEF CENTERS

Receipts at leading mar-kets for the week ended May 18 were reported to ke as follows:

AT 20 MARKETS, WEEK ENDED: Cattle Cattle Hogs May 18 190,000 324,000 225 98

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AT 7 MARKETS, WEEF

END	ED	12		Cattle	Hogs	Shee
May	18			.143,000	214,000	114,0
May	11			.140,000	233,000	119,9
1945				.168,000	181,000	217,0
1944				.152,000	451,000	221,0
1943				.143,000	361,000	201,0

STOCKERS AND FEEDERS

Stocker and feeder ship ments received in eight Com Belt states1 in April, 1946.

Stockyards 82,912 Direct 26,042 Total, Apr. 108,954 Jan.-Apr., 1946. ... 394,337 Sheep at

Total, Apr. 67,000 Jan.-Apr., 1946. 413,435

'Data in this report are set from offices of state veterias Under "Public Stockyards" as cluded stockers and feeders were bought at stockyards mere bought at stockyards as tates from points other tas patockyards, some of which as spected at public stockyards stockyards, some of which as pected at public stockyards, stoppling for food, water and rest

PACKERS' IRECT **PURCHASES**

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Apr., 1946

2,912 6,042

98,954 94,837

19,585 27,475

67,090 13,435

Hogs

Same day last wk.

Parchases of livestock by packers at principal centers for the week ending Saturday, May 18, 1946, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armon, 1,534 hogs; Swift, 87 hogs and 977 shippers; Wilson, 1,569 hogs; Apar, 1,377 hogs; Shippers, 5,311 hogs; Others, 14,972 hogs.

Total: 6,600 cattle; 1,623 calves; 24,850 hogs; 6,838 sheep.

KANSAS CITY

Armour 388 231 398 2,26 Cudahy 358 294 461 1,84 Wilson 69 435 Compbell 677	(Cattle	Calves	Hogs	sneep
Others 6,031 782 3,802 4,88	Cudahy Swift Wilson Campbell .	383 358 69 677	231 294	398 461 435	2,058 2,209 1,848
Total 7,783 1,374 5,644 10,96	Others		-	-	10.997

ASSAMO

	UMAAA	IN.	
	ittle &	Hogs	Sheep
Armour Cudahy Swift Wilson Independent . Others	2,267 377	2,557 2,046 1,500 1,792 850 5,792	1,307 502 1,840
Cattle and Greater Omah Rothschild, 2 Omaha, 1,224 chants, 43. Total: 8,66 14,517 bogs an	na. 197 99; Ro ; King	: Hoffmath, 252; an, 789	South Mer-

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	78	646	3,368	782
Swift		1,668	2,785	1,468
Hunter	46		3,347	47
Krey			1,552	
Heil			1,277	***
Laclede			1,965	
Sieloff		2.5	452	
Others	1,870	283	2,860	1,064
Shippers	3,591	3,432	13,391	401
Total	.5,895	6,029	30,997	3,762

ST. JOSEPH

,	Cattle	Calves	Hogs	sneep
Swift	559			6,389
Armour			3,829	
Others	3,304	455	2,059	1,950
Total	4,262	785	10,304	8,891
Not inclu 10,476 hog direct.	ding 8 s and	0 cattl 572 s	le, 35 sheep	calves, bought

SIOUX CITY

Cattle	CHILES	TYORS	onech
Cudahy 1,629	32	5,970	1.284
Armour 994	20	5,933	1.145
Swift 1,972	17	3,533	670
Others 875	0.14	- 111	
Shippers14,639	***	7,187	2,744
Total20,109	69	22,623	5,843

WICHITA Cattle Calves Hogs Sheep

Cudahy Guggen-	91	187	2,796	1,897
heim	49	***	***	***
Outertag. Dold Sunflower	41 141 15	* * * *	54 612 63	***
Others	1,786	***	2,210	182
Total	2,128	137	5,735	2,079

OKLAHOMA CITY

A	0		Calves		
Armour Wilson Others		190 191 201	284 262 27	745 670 525	1,061 886
Total			578	1,940	1,947
and 13,	666	lambs	6 cattle bough	e, 6,07	1 hogs

CINCINNATI

0-111	Cattle	Calves	Hogs	Sheep
Gall's Kahn's	***			291
Lorey	30		6,726	
Meyer	19		362	
Schlachter	123	130	2,379	***
Schroth	E1	100	3,203	***
National	9		3,208	***
Othern	835	1,051	1,025	76
Total	1,134	1,181	14,192	367
hoga bough	nding 3	,414 ca	ttle and	3,639

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour Swift	167 240	237 79		23,883 31,527
Bonnet City Rosenthal	51 473 55	56 5 10	58 147	1,827
Total	986	387	1,950	57,287
	DE	NVER		

			Cattle	Calves	Hogs	Sheep
Armour			301	53	3,816	3,248
				26	5,139	1,054
Cudahy	0	9	353	0.00	2,743	374
Others		0	2,721	184	1,188	292
Total		0	4,112	213	12,886	4,968

	8T.	PAUL		
	Cattle	Calves	Hoge	Sheep
Armour	2,041	2,221	7,554	1,046
Bartusch .				
Cudahy	1,957	1,452		386
Rifkin	817	180	***	***
Superior	1.866			
Swift	1,996	3.373	11.118	965
Others	4,004	1,253	8,254	1,885
Total	13 515	8 479	26.896	4 999

TOTAL PACKER PURCHASES

Week ended May 18	Prev.	Cor. week, 1945
Cattle	180,019	127,757 150,368 215,508

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle	Calves	Hogs	Sheep
May 17 533	166	11,685	2,006
May 18 132	49	8,801	782
May 2010,280	435	8,607	4,305
May 21 7.232	762	16,131	1,029
May 22 8,693	437	11,202	1,993
May 23 3,000	400	11,500	1,000
•Wk.			
so far 29,195	2,034	47,399	8,327
Wk ago34,062	2,161	45,043	14,499
194532,585	2,831	42,285	85,452
194438,328	3,391	113,984	34,975
*Including 418 26,812 hogs and packers.	2,424 s	heep di	calves, rect to

SHIPMENTS

Cattle	Calves	Hogs	Sheep
May 17 1.238	61	1.144	434
May 18 100	100	50	10
May 20 7,123	20	2,003	927
May 21 4,818	206	1,860	250
May 22 4,980	144	1,419	1.037
May 23 2,500	100	1,000	500
Wk. so far.19,421	407	6,282	2,714
Wk. ago23,649	473	4.017	5,997
1945 15,609	424	4,305	5,172
194414,619	296	7,811	5,244

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chi-cago packers and shippers week ended Thursday, May 23, 1946:

	Week ended May 23	Prev. week
Packers' purch. Shippers' purch	20,632	19,583 $5,248$
Total	28,108	24,831

ST. LOUIS HOGS IN APRIL

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill. for April, 1946, with comparisons reported by H. L. Sparks & Co., were:

	1946	1945
Total receipts Average weight, lbs.	.184,181	149,411 243
Top prices:		
Highest	. \$14.80	\$14.70
Lowest	. 14.80	14.70
Average cost	. 14.75	14.64

RATH MEATS

Finer Flavor from the Land O'Corn!

Black Hawk Hams and Bacon Pork · Beef · Veal · Lamb Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, lower

THE E. KAHN'S SONS CO. CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef. Veal, Lamb and Provisions

BOSTON 9-P. G. Gray Co., 148 State St. CLEVELAND 15—Fred L. Sternheim, 801 Caxton Bidg. NEW YORK 14—Herbert Ohl, 441 W. 13th St. PHILADELPHIA 6—Barl McAdams, 204 Walnut Place WASHINGTON 4-Clayton P. Lee, 515 11th St., S. W.

ORIGINAL PHILADELPHIA SCRAPPLE "Glorified" HAMS . BACON . LARD DELICATESSEN



PACKERS - PORK - BEEF John J. Felin & Co.

INCORPORATED 4142-60 Germantown Ave. PHILADELPHIA 40, PENNA.

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

BEEF · VEAL · PORK · LAMB HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce Boston, Mass.

F. C. Rogers Co. Philadelphia, Pa.



A. L. Thomas Washington, D. C.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

	N	ew York	Phila.	Boston
STEERS, carcass	Week ending May 18, 1946	5,604	1,107	751
	Week previous	4,056	999	713
	Same week year ago	3,443	1,700	1,296
COWS, carcass	Week ending May 18, 1946	1.184	1,655	366
	Week previous	826	1.516	333
	Same week year ago	988	1,551	. 465
BULLS, carcass	Week ending May 18, 1946	85	13	36
	Week previous	4	9	23
	Same week year ago	176	4	79
VEAL, carcass	Week ending May 18, 1946	9,724	636	1,277
	Week previous	8,092	540	2,894
	Same week year ago	7,254	903	587
LAMB, carcass	Week ending May 18, 1946	11.570	3,753	5,712
	Week previous	30,097	7,107	15,256
	Same week year ago	16,192	6,845	10,077
MUTTON, carcass	Week ending May 18, 1946	807	264	658
Merron, carcass	Week previous	2,664	211	460
	Same week year ago	2.648	454	906
PORK CUTS, lbs.	Week ending May 18, 1946	734,680	451,503	47.316
Tour Corn, ion.	Week previous	960,302	382,097	60,206
	Same week year ago	827,319	295,400	46,062
BEEF CUTS, 1bs.	Week ending May 18, 1946	48,427		
2220 0020, 200.	Week previous	62,162	***	
	Same week year ago	289,111	***	
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending May 18, 1946	12,610	3.150	
CHAILDE, Music	Week previous	13,026	3,570	
	Same week year ago	10,861	2,073	***
CALVES, head	Week ending May 18, 1946	7.289	1.818	***
Cara valo, acua	Week previous	7.193	2.014	
	Same week year ago	8,851	1,685	***
HOGS, head	Week ending May 18, 1946	47.625	11,995	**
Atoos, aces	Week previous	51,806	14,463	
	Same week year ago	39,673	11,652	
SHEEP, head	Week ending May 18, 1946	33,502	2,554	***
Carana, acad	Week previous	29,992	2,153	
	Same week year ago	35,971	2,842	
			-,0	

Country dressed product at New York totaled 5,667 veal, 31 hogs and 136 lambs. Previous week 6,237 veal, 8 hogs and 387 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Total livestock slaughter in inspected plants showed a rather marked decline during the week ended May 18 and all totals with the exception of hogs are running well under the same time of last year. The peak of the spring marketing of hogs is now over and a steady decline in slaughter is en pected for the balance of the summer.

	Cattle	Calves	Hogs	Show
NORTH ATLANTIC		m 000	47	-37
New York, Newark, Jersey City		7,289	47,625	1.50
Baltimore, Philadelphia	4,073	443	23,607	1.20
NORTH CENTRAL				-
Cincinnati, Cleveland, Indianapolis	8,588	3,282	59,159	2.10
Chicago, Elburn	12,607	5,031	83,837	13,96
St. Paul-Wis. Group1	15,216	22,897	71,518	7,863
St. Louis Areas	2,969	5,461	68,579	6.7%
Sioux City	4,341	106	22,504	6,736 8,387
Omaha		293	35,644	9.30
Kansas City	4,915	2,751	34,511	9.25
Iowa & So. Minn. 3	6,274	8,427	134,119	27.65
SOUTHEAST4	1,861	1,908	17,324	251
SOUTH CENTRAL WEST ³	3,695	1,592	41,732	72.80
ROCKY MOUNTAINS	4,300	85	14,797	8,00
PACIFIC ⁷	15,463	2,547	25,172	88,36
Total	105,708	57.112	680,128	249.90
Total last week	111.885	60.947	721,652	231,965
Total last year		74,471	550,465	368,490
'Includes St. Paul, S. St. Paul, New	wport, M	inn., and h	Iadison, M	lilwauker,

Green Bay, Wis. Includes St. Louis National Stockyards, E. St. Louis, III. and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mass City, Marshalltowa, Ottamwa, Storm Lake, Waterloo, Iowa, and Albert La. Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., Tallahasse, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, G. Includes B. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Werd. Texas. Includes Denver, Colo., Ogden and Sait Lake City, Utah. Include Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tf. ton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fa:

																														C	attle	Calves	Bigs
Week	ended	1	3	E	83	7	1	7						 					٠									9 1			690	30	8.60
Last																																129	1,66
Last	year	0 0		0				0	0	0 0	0	0	0	0.0	0	0	0 1	0 0	0	0 (0 0	0	9 9	0	0 1	0.0	0	0 1	0 0	1,	,197	351	5,78

OPPOSITE FOR ADDITIONAL "CLASSIFIEDS" SEE PAGE 63 -

Plants Wanted and for Sale

PROCESSOR has substantial funds to invest in a federally inspected, or capable of being federally inspected, slaughtering plant located in a good livestock area. Give complete details. Replies strictly confidential. W-148, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PROVISIONER, 407 S. Dearborn St., Chicago 3, Ill.

SAUSAGE MAKER who knows how: Wants to buy interest in small or medium sized packing house or would like to take over a small packing house. W-149. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT WANTED: Within 200 miles of New York city. Large capacity. B.A.I. inspection. With or without slaughtering. Preferably with canning department already established. Replies confidential. Box W-150, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Packing plant in Missouri, Illinois, or Kansas with U. S. government inspection. To kill about 1,500 to 2,500 hogs per week, and about 400 cattle per week. Sausage room and rendering plant in combination. Please write particulars to W-151, THE NATIONAL PROVISIONER, 407, S. Dearborn St., Chicago 5, Ill.

WANTED: Federally inspected or certified packing plant, east or middle west location, with weekly capacity of 150 cattle and 600 hogs. Responsible partices. Replies confidential. W-152, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED TO RENT: U. S. inspected beef slaughtering plant in middle west Verkle.

Chicago 5, Ill.

WANTED TO RENT: U. S. inspected beef slaugh-tering plant in middle west. Weekly cattle capac-ity minimum 200. Additional lamb killing facilities desirable. W-153, THE NATIONAL PROVI-SIONER, 740 Lexington Ave., New York 22, N. Y. FOR SALE: Rendering plant or alaughter house almost completed with refrigeration, high power electric, railroad siding available, plenty of water, 150 H.P. boiler, 60 acres of land, modern house, 35 miles from Albany, Illness necessitates sale. Price \$12.000. Terms. Write George Ross, Ran-dall, N. Y.

PLANT FOR SALE

in New Mexico town of 5,000 population which had gross income in 1945 of over \$349,400 from sale of dressed meats only, and supplying major portion of southwestern counties of state. Sausage room equipped but not in use. Good trucks and everything necessary for continued operation. This plant provides excellent and profitable opportunity for post-war expansion in growing area. Moderately priced and owners will deal with principal only.

ZACK ROBINSON Box 728 Deming, New Mexico

Equipment Wanted and for Sale

FOR SALE: State inspected, central Pennsylvania abattoir and meat processing plant, now in profit able operation. Capacity, 200 cattle, 500 hog-weekly. Price and terms upon application to Dau-phin Deposit Trust Co., Executor, Harrisburg, Pa.

WANTED: Small packing house within a radius of 50 to 100 miles from Chicago, suitable for killing. Reply by letter only to R. J. Sties, 2918 N. Cleero Ave., Chicago 41, III.

For Sale, small Mich. packing plant, new equip., operating at present at capacity. A rare opportunity. Write Box FS-124, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HAVE CLIENTS to buy packing plants in middle west. Prompt cash, confidential deal. Call or write Mr. Stanek, % S. A. Van Dyk, 120 S. La-Salle St., Chicago 3, Ill. Phone: Andover 1920.

Miscellaneous

WANTED: 5000 lbs. of Caul Fat or Beef Suet; 5000 lbs. of Beef and Caif Lungs: Dressed Cattle, A, AA, commercial; Dressed Catves, A, AA, commercial; Dressed Hogs: Bacon, slab or sliced: Hams, smoked; Pork Loins and Shoulders. One carload per week, will consider more. Any packinghouse having any or all of the items above to offer, please write giving full information to W-155, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Mixed or straight car of beef, lamb and pork weekly. Highest Chicago ceiling prices paid. For large retail market. W-136, THE NA-TIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: Group of markets will purchase on contract basis, carload lots f.o.b. your plant, beef-veal-lambs, quality line provisions. Your brands featured on our radio program. Get established now to meet competitive conditions ahead. W-157, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Full line of fresh or cured beef, lamb, veal and pork for distribution in Hawaiian Islands. Also complete sausage line, butchers' supplies including clothing, tools, scales, blocks, cases and a full line of market equipment. W-125, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale and Wanted

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MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 HP
A.C. motor: 1-Meekin crackling expeller; 2sd
and 4x9 lard rolls; 1-Brecht 1000 lb. meat miss:
1-4x12' mechanical cooker; 1 #34 meat grine:
1-#27 Buffalo silent cutter; 1-Gressy #56 at
1-Wictor #3 ice breaker, Send us your inquiris.
WHAT HAVE YOU FOR SALE? Consolidate
Products Co., Inc., 14-19 Park Row, New Yet
City 7, N.Y.

STEAM ENGINE

Troy Engberg, 18 H.P. vertical type E, size fd. Cost new \$1,203,00. Used very little and conditions guaranteed good. Will sell at considerable subjecters on Melting Company, McKees Rocks, Pt. 1-437 French oil mill cooker 1-150 ton hydraulic curb press 1-73%, x10 steam pump. Machinery in good condition. FS-154, THE JL-TIONAL PROVISIONER, 407 S. Dearbers E. Chicago 5, Ill.

FOR SALE: Three #576 Albright Nell fat led skinning machines, including spare set of take per machine, also I new cylinder to fit either a above machines. Machines need cut taken of cibers. Otherwise in good condition. Krey Pacing Co., P. R. Klauke, St. Louis, Mo.

WANTED: Top and bottom gluer and sealer me as Standard Knapp or Packomatic make, to have corrugated boxes 12"x18"x3" high, also 30 at 3t of compression unit to go with same, S. E. Mister Co., Bedford, Ohio.

FOR SALE: Horizontal tankage drier 5'x15' (fillsler) steam jacket tested with 175 lb. water 95. Complete with speed reduction and 50 H.P. Li motor. \$1,600.00 loaded on car at Bedford, \$65. E. Mighton Co., Bedford, Ohio.

FOR SALE: Boss silent cutter, 75# capacity, driven; Creasy ice chopper; large size, less stallbright-Nell dry rendering cooker, 3x7, condition. Marshall Packing Co., Marshall lowa.

FOR SALE: 1 bacon slicer, in first-class commanufactured by John E. Smith's Sons Co., BSS, Serial #206, including motor, \$1726 fai Mainland, Pa. Pieasant Valley Packing Co., Boland, Montg. Co., Pa.

WANTED: Two Anderson R-B expellers. Panel Tallow Co., Phoenix, 'Arixona. WANTED: Small size hog dehairer. Lee Bel Dunkirk, New York.

CLASSIFIED ADVERTISEMENT

SEE ALSO BOTTOM OF PAGE 62

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72,811 8,500 58,144 249,919 281,90 366,60

Milwauke, Louis, Ill, dge, Mass Albert Les, Fallabasse, Fifton, Ga. Ft. Worth, Tincluses o, Calif.

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Wanted ENTION

peller; 24si meat miss; leat grisder; sy #55 and our inquiris. Consolidated , New York

E, size în and condities rable saving. Rocks, Pa. Pr ress

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Vell fat back set of knites fit either d ken off cylis Krey Packing

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6,453 7,665 5,765

Undiaphysely set selid. Minimum 20 words \$3.00, additional words 15c each. "Pusilion wanted," special rate: minimum 20 words \$2.00, additional words 10c each. Coust address or hox number as four words. Headline 7th actrs. Listing advertisements 75c per line. Displayed; \$7.50 per line. 10.7% discount for.3 or mare Insulation. CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

Accountant-Office Manager

Miss to locate in Southern California or Texas, May years' experience in slaughterhouse handing cattle, calves and lambs. Presently employed. Chasse necessitated by wife's Illness. Excellent character and ability. References. Available at sec. W-137, THE NATIONAL PROVISIONER, 760 Lexington Ave., New York 22, N. Y.

Pork Operations Superintendent Pork Uperations Superintendent Park operations division superintendent now with large packer offers 18 years' experience and thorough knowledge of business to some aggressive independent pork packer. Especially trained in ciriag methods. College education, industrious, not ariald to assume responsibility. Excellent health, post references, available for any territory. Married, W-138, THE NATIONAL PROVISIONER, 467 8. Dearborn St., Chicago 5, 111.

Attention Sausage Manufacturers

Engelesced operator with proven record, from practical knowledge of sausage manufacturing, siles and processing technique to obtain quality, relame and financial results, interested in investing with reliable party or firm. W-135, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

Packinghouse Executive Available

with proven record as general manager and operating with methods that have advanced with the industry, experience gained from practical knowledge, would like to associate with a firm where good operating practice will be of value. W-139, THE NATIONAL PROVISIONER, 407 S. Dearborn 8t., Chicago 5, Ill.

EXPERIENCED dry rendering man desires consection as maintenance man or foreman. Would be interested in position with salary and percentage if given opportunity to build up business. West of south preferred. W-136, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

PRODUCTION MANAGER: Middle aged, 25 years' experience with a high class castern firm, wishes consection with a packing house as an expert in susage department. Highly reliable. References. W:134. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Lire stock and hog buyer will show good results at ceiling prices or less in middle west. Small and large quantities. Address W-140, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5,

FOREMAN: Sausage and canned meats. 20 years' experience in all divisions of meat manufacturing. Will locate anywhere. W-141, THE NATIONAL PROVISIONER, 467 S. Dearborn St., Chicage 5, III.

WANTED: To take full charge of sausage department. Many years' experience in all phases of meat manufacturing. Best references. Write or wire Sam Wyke, 1639 Larmier St., Denver, Colo. Tabor 9139.

Help Wanted

FOOD RESEARCH EXECUTIVE FOR PRODUCT DEVELOPMENT

Must have Ph.D. in food chemistry or bacteriology. Experience must include knowledge of commercial food preparation. Should be capable of assuming full responsibility for the development of new postwar products and other food research for a large midwestern food processor and packer. Fine future op-

Age to 45. Salary open to \$10,000. Charge for our services is paid by the employer. Confidential treatment. Please send resume and photo to

PERSONNEL CONSULTANTS (Matching Men and Jobs)

8 S. Michigan Ave., Chicago 3, Illinois Phone ANDOVER 3129

Help Wanted

Hog Cutting & Killing Foreman

Splendid opportunity exists for a man of wide experience in hog cutting and killing department. Department has capacity for 10,000 or more hogs weekly with one gang. Lifetime job at top salary for the right man. Plant is located east of the Missispipi. Give full particulars in reply, concerning age, experience, size of family and references. Reply to Box W-131, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SIONER, 407 8. Dearborn St., Chicago 5, III. Established seasoning house desires good representation on the west coast, preferably man living in Los Angeles or San Francisco, Knowledge of seasoning business not necessary but some knowledge of meat and sausage business. Excellent chance for future security for the right party who will eventually take charge of the west coast branch. W-142, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

Dearborn St., Chicago 9, 111.

SALESMAN WANTED: Opportunity for sales representatives calling on canneries, packing houses, freesing plants, with complete line of new light, atrong plastic work aprons. Old established manufacturer in production after several years' war work. Good territories open throughout the country. Commission basis. Mention territory and give full particulars. W-143, THE NATIONAL PROVISIONER, 407 8, Dearborn St., Chicago 5, Ill.

COST ACCOUNTANT

Young man to analyze manufacturing expenses in Chicago food packing plant. Prefer man with general and cost accounting experience and some college accounting education. Write to W-144, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

COMPTROLLER-accountant: Must be able to take complete charge of all accounting, cost accounting, payroll, government reports and all general office routine in a packing house located in Northern Ohio. Write full details, giving experience. W-145, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

PRODUCTION SUPERINTENDENT: Wanted by large independent sausage manufacturer in midwest. Will have charge of sausage and smoked meat production. Give age and details of past experience and salary expected. Write Box W-383, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: College graduate and cost accountant who has knowledge of packing house costs. This position offers an opportunity to become assistant to the general manager if you can qualify. Plank-located in the Pittsburgh district. Write full details. W-63, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: A working sausage foreman for a small Pennsylvania sausage kitchen. Must know loaves and be thoroughly experienced. Write giving full details and references. W-146, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: A service working sausage foreman for a small Pennsylvania sausage kitchen. Must know loaves and be thoroughly experienced. Write giving full details and references. W-146, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Salesman covering Ohio, West Virginia and Tennessee to carry a complete line of spices, seasonings, etc., as a side line. Liberal commission. Write J. 0. Spice and Cure Co., 28 Market Place, Baltimore 2, Md.

WANTED: Fully experienced man to become assistant export manager. Must be extremely aggressive and good correspondent. Write full details, W-92, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MECHANICAL DRAFTSMAN: With design experience, packinghouse knowledge preferable but not essential. Chicago location. Air conditioned offices and cafeteria. W-116, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Manager for small slaughtering plant, chilling hogs and cattle. Must be conversant with 0.P.A. and subsidy regulations. Peters Sausage Co., 3454 W. Vernor Highway. Detroit 9, Mich. ASSISTANT production manager wanted by meat ASSISTANT production manager wanted by meat and poultry canner. W-132. THE NATIONAL PROVISIONER, 740 Lexington Ave., New York

22. N. Y.
WANTED: Sausage maker for small two man kitchen. Good salary. Free living accommodations for family. W-133, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, III.
WANTED: Experienced skinner and cut up man for rendering plant. State experience, age, and salary expected. W-147, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, III.

PLANT FOR SALE

FOR SALE: Restaurant jobbing business, established 24 years. Has complete sausage factory, smoke bouse facilities, 3 trucks. Grosses over \$30,000 per month. Price \$90,000.00. Terms to responsible party. Hoerr Investment Co., 980 Sutter St., San Francisco 9, Calif. Phone Graystone 4006.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their surrent machinery and equipment offerings, (for sale), available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale. Write fer our weekly bulletins. 1-SCALE, Suspension Type, Toledo, 4

500# dial, 2 tare beams, like new\$ 1—SCALE, 150# hanging pan, Toledo 4—SCALES, bench type, Triner, 100# dial, some with portable standages.	475.00 115.00
dial, some with portable stands, ca. 6 SCALES, Exact Weight type, Toledo model 622D, 5# face, 5# tare beam,	90.00
70-BACON CURING BOXES, galvanized,	70.00
good cond., covers need some repairs,	11.00
	100.00
recoopered and guaranteed, each	16.50
1300—GAMBRELS, wood 26", per 1000 75—HOG TROLLEYS, small wheel, ea	70.00
250-BEEF TROLLEYS, standard, with	.65
new wheels and pins, black, ea 1-KETTLE, steam jacketed, 300 gallon cap. cast iron, excellent condition	
1-KETTLE, steam jacketed, steel, 200	150.00
gallon capacity, on legs	175.00
without motor or table	300.00
1—KETTLE, steam jacketed, steel, 200 gallon capacity, on legs. 1—BAND SAW, #54 Jones Superior, 36" without motor or table. 1—ROTARY CUTTER, Keebler, 11 knives, 2" spacing, with drive, no motor. 1—MEASURING DEVICE, for sausage stuffers, capacity to to 3 lbs. 1—HOG CASING CLEANER, Boss #158 direct driven, without motor. 1.—SLICER, U.S. model 150, with motor and stacker, excellent cond. 1.—LARD AGITATOR, 1200# cap., water jacketed, belt driven.	375.00
stuffers, capacity 0 to 3 lbs	250.00
direct driven, without motor	300.00
1-SLICER, U.S. model 150, with motor and stacker, excellent cond	200.00
1—LARD AGITATOR, 1200# cap., water jacketed, belt driven	100.00
jacketed, belt driven. 1-BRINE PUMP, 2" suction 1½" discharge direct connected to 2 HP mtr 1-BELLY ROLLER, Boss, single roll,	150.00
with motor	245.00
1—HASHER-WASHER, Anco, hopper opening 18"x14½", washer cyl. 26" dia. x8' long, 10 HP motor, silent chain,	
x8' long, 10 HP motor, silent chain, recond.	900.00
recond. 1—CRACKLING GRINDER, #2 Greundler, roller bearing. 2 sets acreens.	250.00
roller bearing, 2 sets screens	550.00
belt driven, reconditioned, belt driven, reconditioned, length of the property	.85
175# hydrostat, with 50 HP motor	1,600.00
sides, 12 gate vaives, each	275.00
1-FILTER PRESS, 24"x24" Anco, 31 plates, center feed, open del., with	
	750.00
1_DISINTEGRATOR Stadman Mill #20	8,500.00
practically new 1-EVAPORATOR, double effect, Red- field, each effect 47" wide, 74" long,	350.00
field, each effect 47" wide, 74" long,	
1—CARTON GLUER, Burt, top and bot- tom, serial #60780, adjustable to most	1,500.00
sizes 1—SEALER, Standard-Knapp, adjustable. 1—SEALER, Standard-Knapp, adjustable. 1—MOTOR, 30 H.P. NEW, U.S. 850 RPM fan cooled, enclosed, explosion proof 1—MOTOR, 10 H.P. NEW, Continental 850 RPM fan cooled, enclosed, explosion proof.	935.00 400.00
1-MOTOR, 30 H.P. NEW, U.S. 850 RPM	000.00
1-MOTOR, 10 H.P. NEW, Continental	000.00
plosion proof 1—CONVEYOR, 80'x18", heavy rubber belt geared head motors roller chain	300.00
2—BOILERS, 150 HP Brownell HRT 72"x	1,150.00
like new 2-BOILERS, 150 HP Brownell HRT 72"x 18' 120# pressure, good cond., each. 4600—Feet AMMONIA COILS, fin type, with deflectors, pans, valves, per foot.	925.00
With deflectors, pans, valves, per foot.	in any
Telephone, wire or write us if interested of the items above, or in any other ment. We solicit your offerings of and idle equipment as we have buy most types of equipment.	equip- surplus ers for

Barliant and Company

SPECIALISTS

in Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

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When Shoji Nishimoto, picked up in Japan by U. S. military police because of innumerable protuberances, was finally unloaded, it was found that he was carrying, without benefit of bags, suitcases or sacks, the following: one can of salmon, one can of mixed nuts and candy, 12 packages of cigarettes, one bath towel, one package of candy, one Navy flashlight, one pair of trousers, two shirts, one sweater, one officer's mackinaw, one box of Lifesavers, one can of chopped ham and eggs, one pair of shoes, four packages of gum, one package of cocoa, one package of cereal, one can of candy, 12 candy bars, four packages of sugar, one mirror, one tube of shaving cream, three packages of razors, one can of anchovies, one shaving brush and kit, four bars of soap and one soap case. He was charged with wrongful possession of American goods.



The ghosts of countless sheep, lured unsuspectingly to their doom by packinghouse lead goats, must have bleated with vengeful glee when they recently beheld this scene at the Santa

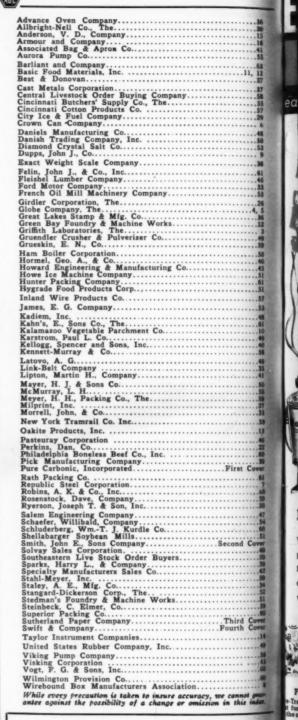


WILL SOON GET "BOMB'S RUSH"

Fe stock pens in Barstow, Calif. For this time the goats were truly the goats. The Angoras placidly eating their fill here are destined for shipment to the Bikini atoll where the atomic bomb tests will shortly be made. Animal humane societies have bitterly protested the use of these and other animals in the tests, which military authorities contend is justified since it is the only way of determining the effects of the bombs on living organisms. And as far as goats are concerned, chorus the sheep, A-bombing is too good for them. Baaaaaa to you, you longhorned double-crossers!



The task of testing the atom bomb against warships is posing the biggest logistics problem since the war's end. To provision the 35,000 men who will go to Bikini atoll for the experiments, Brig. Gen. D. H. Blakelock, assistant chief of staff for logistics, is preparing to supply 33,000 lbs. of meat, 22,000 lbs. of flour, 74,000 lbs. of vegetables, 3,000 lbs. of butter, 11,000 lbs. of sugar and 30,000 packages of cigarettes a day.



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